TM 10-412-7

DEPARTMENT OF THE ARMY TECHNICAL MANUAL

RECIPES

APPETIZERS, BEVERAGES, AND SOUPS

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HEADQUARTERS, DEPARTMENT OF THE ARMY
SEPTEMBER 1962

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TECHNICAL MANUAL
RECIPES
APPETIZERS, BEVERAGES, AND SOUPS

TM 10-412-7
CHANGE No. 1

HEADQUARTERS,
DEPARTMENT OF THE ARMY
WASHINGTON, D.C., *18 September 1963*

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Official:
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For explanation of abbreviations used, see AR 320–50.

TECHNICAL MANUAL

No. 10-412-7

HEADQUARTERS,
DEPARTMENT OF THE ARMY
WASHINGTON 25, D.C., 5 September 1962

RECIPES

APPETIZERS, BEVERAGES, AND SOUPS

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APPETIZERS

The primary objective of appetizers is to whet the appetite by stimulating the flow of gastric juices, and not to satisfy hunger. They are usually served as the first course for luncheon, dinner and supper meals. Appetizers are tidbit morsels made up of every type of food that is pleasing to man. There are not many basic standard recipes for all these variations. Much is left to the innate talent, ingenuity, taste, and economic situation of the "artist". Their appeal is stimulated by their attractive appearance, tempting aroma, and tangy, zestful flavor. Appetizers can give an impressive start to any meal when they are carefully prepared with the highest quality ingredients, when artistry of imagination is portrayed, and the arrangement and service are attractive. Appetizers may be served in place of soup.

Appetizers are made up of the following:

1. Fruits and vegetables, of low caloric value but high in vitamin content, are served as beverage cocktails, fruit cups, salad mixtures, relish trays or snack tidbits.

2. Meat, poultry, fish, eggs, cheese, and nuts of high nutritive value are served as canapes, dips, salads, sandwiches, cocktail dishes (such as shrimp cocktail) or snack tidbits.

The variety of garnishes is unlimited for this type of fare. Imagination rules; care not to overdo it is the keynote to success. Garnishes should add flavor and decorate at the same time (such as cocktail sauce for shrimp cocktail), be small in size, and not the center of attraction. Condiments, spices, fruits (especially citrus fruits), coconut, chopped nuts, and salad type vegetables can, by color and decorative shaping, add a stimulating note to the menu.

BEVERAGES

A beverage is defined as any liquid which is used to quench thirst at meals or between meals. They serve a two-fold purpose in the dietary: (1) as a stimulant of low nutritive value in the form of coffee, tea, carbonated beverages, etc.; and (2) as a nourishing food of high nutritive value when cocoa, milk, eggs, fruit, fruit juices, etc., are used. Beverages also provide the body with the necessary liquids to help regulate bodily processes and can be consumed at meals or between meals. Beverages not only add enjoyment to the meal, prevent a meal from being dry, but can complement the meal when properly selected, prepared, and served.

The essential factors which must be taken into account in the preparation of beverages are attention to freshness, blend and temperature of ingredients (including water), accuracy of measurements, care in preparation, preparation just before serving for coffee and tea, cleanliness and adequacy of equipment, and selection and service of beverage in relation to the other components of the meal. Beverages may be served hot or iced depending upon the season of the year, the meal being served, and the type of work performed.

Garnishes for beverages are somewhat restricted in scope; however, small finishing touches can help to give eye appeal and increase palatability. They are best when simple, not obstructive to the ease of drinking, and edible. The reference card on Garnishes, Seasonings and Combination Hints for Beverages lists a few suggestions.

SOUPS

Soup is one of the most important features of a good meal; when good it can do more to lift the spirits, offset fatigue, stimulate the appetite, and tune and warm the digestive mechanism than any other one dish. The purpose of soup is to provide nourishment and stimulate the appetite. It should be served at least once a day in cold weather and occasionally in warm weather. Soups are of two types: (1) those made with meat as a base, and (2) those made without meat stock, such as cream soups, vegetable purees, chowders, and bisques. The ingredients of soup are bones, the tougher cuts of meat, small pieces of fresh vegetables, liquids in which vegetables are canned or cooked, and seasonings. Choice of soup must be determined by the balance of the menu. Light soups serve as appetizers and usually are served with heavier meals. They are nutritious and low in calories. Heavier, richer soups containing chunks of meat, chicken, fish, vegetables, alimentary pastes, barley and rice are served with lighter meals. These soups are higher in nutritional value.

It is important that a soup be flavorful and well seasoned and this is dependent upon the quality of stock, the length of time vegetables are cooked, and blend of spices and herbs used. If stock is not properly made, no amount of seasonings or other additions will make good soup. Also over-cooking vegetables in soups will detract from the savoriness and aroma. Instructions, therefore, should be followed precisely in all recipes as special attention has been given to the introduction of ingredients in order to produce a distinctive pleasing taste and aroma.

Stock is the liquid that remains after meat (beef, ham, lamb, veal, poultry, or game) or fish bones and vegetables are simmered in water. Stocks are classified as (1) Meat Stock, (2) Chicken or Turkey Stock, (3) Fish Stock, and (4) Vegetable Stock. Stock resulting from one type of meat or fish simmered in water is known as broth, i.e., beef broth, clam broth, etc. A very strong clear stock of one or more meats or meat and vegetables is known as consomme.

Storing Meat Stock: Stock is perishable as it spoils easily. It should be made fresh every day. However, if not used immediately after preparation, it should be strained into a clean container, allowed to cool, separated into batches of 3 to 5 gallons, covered, and placed in the refrigerator. Remove fat before heating stock again; also remove scum or fat that may rise to the surface during reheating. The hardened fat can be used in the preparation of cream soups.

Soups are further classified as follows:

1. Clear or Thin Soup: Fat is removed from stock, heated, seasoned to taste, and served very hot.

2. Jellied Soup: Gelatin is added to seasoned clear stock and chilled. Just before serving, break up jellied soup with a fork.

3. Broth: Strained fat-free stock with a few vegetables.

4. Thick soup: Stock thickened by adding flour, cereals such as barley, cornmeal, or rice, pastes such as macaroni or noodles, or flour such as dumplings.

5. Cream Soup: Prepared by adding hot milk to a stock base or from a white-sauce base without stock.

6. Puree: Usually prepared from cooked peas, beans, lentils (legumes) or a cooked fresh vegetable put through a sieve and added to seasoned stock.

7. Bisque is a cream soup frequently made from fish or shellfish. Tomato Bisque is so called because it looks somewhat like crab or oyster bisque.

Fruit Cup Suggestions

Name	Ingredients
Apple-Banana-Peach	Cut apples (unpared) in ½-inch pieces; combine with sliced bananas, canned peaches and serve with a simple sirup. Chill.
Apple-Orange-Pear	Cut apples (unpared) in thin wedges; section oranges; combine with pears that have been sliced in wedges. Chill.
Apricot-Banana	Arrange canned apricot halves in lettuce cups; top with sliced bananas, orange juice and toasted coconut. Chill.
Banana-Berry	Cut bananas in ¼-inch slices; arrange in lettuce cups. Top with chilled crushed pineapple, and garnish with blueberries and/or strawberries. Chill.
Fruit-Coconut	Combine diced orange sections, pineapple, and shredded coconut. Garnish with maraschino cherry. Chill.
Fruit Cup	Combine canned fruit cocktail with cubed apples (unpared) and cubed orange sections; season lightly with spices and simple sirup. Chill.

Name	Ingredients
Grape-Melon-Orange	Mix seedless grapes, diced honeydew melon, cubed orange sections, lemon juice, and sugar. Chill.
Grapefruit, Broiled	Cut grapefruit in halves and remove centers and seeds. Cut fruit from skin with a sharp knife. Add 1 teaspoon butter and 1 ounce sugar to each center. Broil in a hot oven until fruit turns a golden brown.
Grapefruit-Orange	Combine grapefruit and orange sections, sprinkle with powdered sugar. Garnish with sprigs of mint.
Maraschino Cup	Arrange grapefruit sections in lettuce cups; cover with canned pineapple chunks or tidbits. Sprinkle powdered sugar on top. Chill. Garnish with maraschino cherries.
Minted Pineapple	Mix canned pineapple chunks or tidbits and 1 pound fresh mint. Garnish with a maraschino cherry. Chill for 2 hours prior to serving.
Orange-Apple Cup	Cut orange sections and apples (unpared) in ½-inch pieces. Mix oranges, apples, orange juice and simple sirup; blend thoroughly. Chill before serving. (Note: Grapes may be substituted for apples.)
Orange-Pear	Cut canned pear halves in wedges; cover with pineapple juice; chill for 1 hour. Section oranges; combine equal number of pear sections and orange sections; chill and serve with pineapple juice.
Orange-Tangerine	Mix seedless grapes, orange and tangerine sections; sprinkle with powdered sugar; garnish with a sprig of mint or maraschino cherries. Chill.
Peach	Peel and slice fresh peaches in sections; add orange juice; sprinkle with powdered sugar. Garnish with a sprig of mint. Chill.
Peach-Pear-Pineapple	Arrange pear and peach cut in sections on ½ slice of pineapple. Garnish with Fruit French Dressing. Chill.
Pineapple Cup	Cubes of canned or fresh pineapple and fresh strawberries. Chill.
Watermelon-Berry	Cut small round balls from heart of ripe watermelon. Add blueberries (or blackberries); sprinkle with powdered sugar, and garnish with a sprig of mint. Chill.

Equivalent Chart for Fruit Cup Combinations

Type of dish:	Appetizers		Desserts	
	Canned	Fresh	Canned	Fresh
Type of Combinations:				
No. 1 All canned	20¼ lb (3 No. 10 cans)		27 lb (4 No. 10 cans)	
No. 2 All fresh		30 lb		40 lb.
No. 3⅔ canned; ⅓ fresh	approx. 13½ lb. (2 No. 10 cans)	10 lb	20¼ lb (3 No. 10 cans)	10 lb.
No. 4⅓ canned; ⅔ fresh	6¾ lb (1 No. 10 can)	20 lb	13½ lb (2 No. 10 cans)	20 lb.
No. 5¼ canned; ¾ fresh	5 lbs, 10 oz (3 No. 2½ cans)	25 lb	6¾ lb (1 No. 10 can)	30 lb.

Garnishes, Seasonings and Combination Hints for Beverages

1. Hot Coffee: Add a pinch of salt; a few drops of vanilla; or top with a heaping tablespoon of whipped cream.
2. Iced Coffee: Add a pinch of salt, a few drops of lemon juice or vanilla extract; use fine powdered sugar; top with whipped cream or a scoop of ice cream.
3. Hot Cocoa: Add a pinch of salt; use bitter or sweet chocolate in lieu of cocoa; flavor with almond, maple, mint, peppermint, vanilla extract, or strong coffee; use ½ brown and ½ white sugar; add beaten egg; add a few grains cinnamon, cloves; malted milk; top with marshmallow or whipped cream.
4. Iced Cocoa; Use chocolate sirup prepared from cocoa, bitter or sweet chocolate, flavor with almond, maple, mint, peppermint, vanilla extract or strong coffee; add malted milk; use ½ brown and ½ white sugar; top with whipped cream or ice cream.
5. Eggnog: Add a pinch of salt; flavor with chocolate syrup, strong coffee, almond, maple, or vanilla extract; use honey or brown sugar; season with allspice, cinnamon or nutmeg; add fruit purees, juices or sirups such as banana, cherry, pineapple, strawberry, etc.; top with whipped cream or ice cream.
6. Fruit Beverages: Add to taste allspice, cinnamon, cloves, ginger or nutmeg; serve with cinnamon sticks; use part brown sugar, colored sugar crystals or honey to sweeten; garnish with fruit such as green or red maraschino cherries, banana slices, strips of pineapple, raspberries, strawberries; thinly sliced lemon or orange (seeded) cut in half moon, slit and place over edge of glass. Chill glasses and dip edges in granulated or fine powdered sugar to obtain frosty appearance. Use colored ice cubes or shaved ice for desired effect. Top with sprigs of mint, whipped cream, ice cream, sherbet, or assorted melon balls (cantaloupe, honeydew, and watermelon).
7. Hot Tea: Use loaf sugar or rock candy; cream or milk; thin lemon or orange slices (seeded); insert a few whole cloves in lemon or orange slices; or add to taste allspice, cinnamon or ginger.
8. Iced Tea: Use very fine sugar (do not use confectioner's sugar as it will cloud the tea); lemon juice, slices of lemon or orange served over edge of glass; or top with sprig of mint.
9. Tomato and/or Vegetable Juice: Add to taste celery salt, curry, lemon juice, onion juice, oregano, hot pepper sauce, pepper, salt, sugar, tabasco sauce or Worcestershire sauce. Serve with lemon slices or lemon wedges.

Garnishes, Seasonings and Combination Hints for Soups

1. BEAN SOUP: Add a pinch of chili powder; crisp chopped bacon; thin slices of frankfurters or stuffed olives; or chopped dill pickles.
2. BORSCH: Add sour cream; minced carrots; chopped celery; chopped leeks; minced bacon; bay leaf; cloves; garlic; nutmeg; or a sprig of thyme.
3. CELERY SOUP: Add sprigs of fresh parsely; minced chives and grated cheese; well beaten egg yolks; a small bay leaf; whole cloves; a dash of nutmeg; or a sprig of thyme.
4. CHICKEN SOUP: Add curry powder; a pinch of ground ginger; grated coconut; toasted chopped almonds, a dash of lemon juice or thinly sliced lemon; crisp chopped bacon; pretzel sticks; pimiento strips; thinly sliced green onion tops or chives; or croutons seasoned with celery salt, lemon juice and melted butter.
   or Combine with beef broth and add grated Parmesan cheese.
   or Combine with clam chowder and add plain or whipped cream.
   or Combine with consomme and pea soups and add Worcestershire sauce.
   or Combine with mulligatawny soup and add lemon juice.
5. CLAM CHOWDER, MANHATTAN: Add carrots; chopped parsely; a small bay leaf; a dash of nutmeg; a sprig of thyme; Worcestershire sauce; crushed potato chips; pretzel sticks; thinly sliced cucumbers or lemon.
   or Combine with chicken gumbo soup and light cream and add croutons fried in bacon drippings.
6. CONSOMME: Add a pinch of curry powder; garlic croutons; a dash of lemon juice; toasted squares with Parmesan cheese; or thinly sliced carrots, cucumbers or radishes.
   or Combine with chicken soup and add egg slightly beaten and dribbled into boiling soup through a sieve.
   or Combine with clam juice and add a dash of hot sauce and a slice of lemon.
   or Combine with vegetable soup and add thin slice of cheese to each soup cup.
   or Combine with milk and add fried minced onions and whipped cream.
7. CORN CHOWDER: Add finely chopped chives, thin slices of onion; chopped parsley; slightly beaten egg yolks; bay leaf; whole cloves; a dash of sage; or a sprig of thyme.
   or Combine with mushroom soup.
   or Combine with tomato soup and add crisp salt-pork bits.

8. CREAM SOUP: Add minced chives; chopped parsley; a pinch of curry powder; paprika; croutons; grated cheddar cheese; crisp chopped bacon; sliced stuffed olives; crushed potato chips; toasted squares with Parmesan cheese; pretzel sticks; small cheese crackers; thinly sliced carrots, cucumbers; green pepper or radishes, dry crisp cereal or toasted shredded almonds.

9. ONION SOUP: Add grated American, Parmesan or Swiss cheese, or Worcestershire sauce.

10. PEA SOUP: Add crisp chopped bacon; bay leaf; a sprig of thyme; sprigs of fresh parsley; croutons; thinly sliced frankfurters; carrots; celery; stuffed olives or radishes; pimiento strips; crushed potato chips; pretzel sticks; toasted squares with Parmesan cheese; small cheese crackers; or dry crisp cereal.
   or Combine with chicken soup and add Worcestershire sauce.
   or Combine with consomme and add chopped mint and thin slices of french fried onion rings.
   or Combine with tomato soup and add croutons and minced chives or parsley.
   or Combine with tomato soup and milk and add grated cheese.
   or Combine with cream or milk and add minced parsley and garlic croutons.

11. POTATO SOUP: Add thin strips of bologna; thin slices of frankfurters; finely chopped bacon or ham; chopped celery; crushed garlic; chopped leeks; sprigs of fresh parsley; minced turnips; slightly beaten egg yolks; or croutons.
   or Combine with consomme and add Worcestershire sauce and chopped chives.
   or Combine with corn chowder.

12. SEAFOOD BISQUES: Add crisp chopped bacon; grated American or Swiss cheese; bay leaf; curry powder; crushed garlic; a dash of hot sauce; lemon juice; Worcestershire sauce; minced chives; or chopped parsley.
   or Combine with pea and tomato soups and add a dash of cayenne pepper and tabasco sauce.
   or Combine with tomato soup and add chopped mint and parsley.

13. SPINACH SOUP: Add bay leaf; whole clove; a dash of nutmeg; thin slices of onion; sprigs of fresh parsley; beaten egg yolks; or top with a spoonful of whipped cream dusted with finely chopped parsley and paprika.

14. TOMATO SOUP: Add chopped carrots, celery, chives, leeks, or turnips; finely chopped cooked lean ham; a pinch of brown or white sugar; a pinch of fresh chopped basil or dill; croutons; grated American, Parmesan or Swiss cheese; crisp chopped bacon; thinly sliced frankfurters, celery, green pepper, stuffed olives or lemon;

crushed potato chips, pretzel sticks; chopped dill pickle; small cheese crackers; or dry crisp cereal.

or Combine with consomme and add chopped parsley.

or Combine with cream or milk and add curry powder and onion juice.

or Combine with mushroom soup and add salted popcorn.

or Combine with oyster soup and add cream and oyster crackers.

or Combine with pea soup and milk and add salmon or tuna meat.

15. VEGETABLE SOUP: Add grated American, Parmesan, or Swiss cheese; crisp chopped bacon; sliced okra; chopped parsley; bay leaf; cloves; garlic; oregano; thyme; rice; fine noodles; green beans; thinly sliced frankfurters; cucumbers or lemon; crushed potato chips; pretzel sticks; dry crisp cereal; or croutons.

or Combine with consomme and add Worcestershire sauce.

General Principles of Coffee Brewing

A. PREPARATION

1. Measure coffee accurately—never guess.
2. Spread fresh coffee evenly—an even coffee bed is important for even extraction.
3. Use fresh boiling water—start with cold water to insure freshness, and bring to a rolling boil.
4. Use exact proportion of coffee to water; 1 pound of coffee to 2½ gallons of water for a brew of standard strength. For 100 servings (9 ounces), use 3 pounds of coffee and 7½ gallons freshly drawn boiling water.
5. Pour boiling water in slow circular motion—make sure all grounds are wet evenly (urn preparation).
6. Consistent timing and temperature are important—total filtering time should not be less than 4 nor more than 6 minutes when using universal grinds issued for Armed Forces. **Holding temperature** should be at 185° to 190° F.—**Never boil coffee.**
7. Remove grounds immediately, as soon as the water has dripped through.
8. Mix brew—draw off heavy coffee from bottom, and pour back into brew to assure uniform mixing.
9. Serve coffee as soon as possible after brewing. Freshly brewed coffee tastes best. If necessary make fresh coffee at least every hour.
10. Good coffee must have flavor, strength and aroma.

B. EQUIPMENT

Urn Bags:

1. Rinse urn bag in hot water—hot water removes more of the old coffee deposits than cold. **Do not use soap, bleaches, or detergents.** This will affect the flavor.
2. Submerge urn bags in cold water when not in use—this prevents them from becoming sour and rancid, or picking up food odors.
3. Replace urn bags weekly—if used frequently. Bags become badly stained and should be replaced.
4. Use correct size urn bag with grid rack. Spread coffee grounds evenly 1 to 1½ inches in depth to permit uniform extraction.

Urns: Daily Care

1. Always clean urn immediately after each meal with a stiff scrubbing brush. **Never use steel wool.**
2. Pour 2 gallons of fresh hot water into inner liner. Scrub side thoroughly with a long-handled, stiff-bristled urn brush. Rinse with 2 gallons of hot water or until the water runs clean.
3. At end of each day clean and brush urn several times, then rinse thoroughly with hot water.
4. Remove clear-out cap of coffee faucet (or take apart faucets with no caps) and scrub pipe leading to center of urn.

5. Scrub spigot; rinse thoroughly with hot water.

6. Pour several gallons of fresh cold water into urn and leave with cover partially open until next use.

7. **Always remember to empty and rinse urn with boiling water before using again.**

Semi-Weekly Cleaning

1. Be sure outer jacket is ¾ full of water.

2. Turn on heat and fill urn jar ¾ full of water. Use only urn cleaning compounds, following manufacturer's directions. Mix thoroughly and let stand about 30 minutes.

3. Scrub urn walls and inside of cover with long handled brush.

4. Clean gauge glasses, faucet pipe, plugs, etc., using long thin brush. Use urn cleaning solution for scrubbing. Take faucet apart and clean thoroughly.

5. Scrub and rinse urn 3 or 4 times with hot water. Rinse all parts well. Repeat until all traces of foreign odor and cleaning solution are removed. Check by taste.

6. Leave a few gallons of fresh water in urn with cover partially open until next use. If cold water is used, allow urn to cool to prevent cracking liner.

7. Scour urn baskets with scouring powder or stiff brush and urn cleaner. Rinse thoroughly and let dry. **Never use steel wool.** Check spray heads to see that all holes are open. If clogged, use stiff wire to open.

Weights and Measures

The weights and measures for the fruits and vegetables in these recipes are based on the edible portion (E.P.). However, the method of preparation gives directions from the as purchased (A.P.) state. To determine the conversion factor from the as purchased (A.P.) to edible portion (E.P.), refer to Table of Equivalents of A.P. and E.P. Weights in TM 10–412–4, Salads and Salad Dressings.

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APPETIZERS

FRUIT CUP WITH VARIATIONS

R–1 APPETIZERS

Yield: 100 Portions **Size of serving: ½ cup (3 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
1. Apple, Orange, and Banana			
Apples, fresh . . . . . A.P.	10 lb	2 gal	1. Wash and cut apples (unpared) in ⅛-inch wedge size pieces into simple sirup.
Simple sirup	. . . . .	1 qt	
Bananas, fresh . . . . . A.P.	10 lb	5 qt	2. Peel bananas and cut crosswise in ⅛- to ¼-inch slices. Add to apples and sirup mixture.
Oranges, fresh . . . . . A.P.	10 lb	4½ qt	3. Wash oranges. Cut a slice off top and bottom, then cut away peel on side and section.
			4. Combine orange sections and juice with apples and bananas; mix lightly. Chill.

FRUIT CUP WITH VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
2. Grapefruit, Orange and Bananas			
Bananas, fresh.....A.P.	10 lb.....	5 qt.....	1. Wash grapefruit and oranges. Cut a slice off top and bottom, then cut away peel on side, and section. Combine with sliced bananas. Chill.
Grapefruit, fresh.....A.P.	12 lb.....	2 qt.....	
Oranges, fresh.....A.P.	10 lb.....	4½ qt.....	
3. Pineapple, Orange and Bananas			
Pineapple, canned, chunks or tidbits.	6¾ lb.....	3 qt (1 No. 10 can)..	1. Drain pineapple; reserve juice.
Oranges, fresh.....A.P.	10 lb.....	4½ qt.....	2. Prepare oranges and bananas as listed above.
Bananas, fresh.....A.P.	10 lb.....	5 qt.....	3. Combine pineapple, oranges, bananas, and reserved juice; mix lightly. Chill.

NOTE: A simple sirup may be used for the above fruit cups as desired if not sufficiently sweet.

HONEYDEW AND PEACH COCKTAIL

R-2 APPETIZERS

Yield: 3¼ Gallons or 100 Portions **Size of serving: ½ cup (4 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Honeydew melon, balls.....A.P.	27 lb.....	2¼ gal.....	1. Wash melons, cut in half lengthwise, remove seeds, and make melon balls with melon ball cutter (⅞-inches in diameter) or with a teaspoon.
*Peaches, canned or frozen, diced....	6¾ lb.....	3 qt (1 No. 10 can)..	2. Drain peaches; reserve juice.
Simple sirup.....	.....	2½ qt.....	3. Combine cold simple sirup, lemon juice, lime juice, salt, reserved peach juice and water.
Juice, lemon, fresh.....A.P.	3 lb.....	2 cups (12 each).....	
Juice, lime.....	.....	½ cup.....	
Salt.....	.....	½ tsp.....	4. Add melon balls and peaches. Blend. Chill.
Water and peach juice.....	.....	1¼ qt.....	
Mint, fresh.....E.P.	½ lb.....	.....	5. Garnish with chopped mint or a sprig of mint just before serving.

*NOTE: 12 pounds of fresh peaches may be substituted for canned or frozen peaches. To prevent discoloration, cut peaches into the simple sirup mixture.

MELON BALL FRUIT CUP

R-3 APPETIZERS

Yield: 3⅓ Gallons or 100 Portions **Size of serving: ½ cup (4 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cantaloupe, balls.....A.P. Honeydew melon, balls.....A.P. Watermelon, balls.....A.P.	14 lb..... 12 lb..... 15 lb.....	1 gal..... 1 gal..... 1 gal.....	1. Wash melons, cut in half lengthwise, remove seeds, and make melon balls with melon ball cutter (⅞-inches in diameter) or with a teaspoon.
Juice, lemon, fresh.....A.P. Juice, lime..... Salt..... Simple sirup..... Water, cold.....	4 lb, 6 oz.....	¾ qt (18 each)..... 4 tbsp..... ½ tsp..... 2½ qt..... 1¼ qt.....	2. Combine lemon juice, lime juice, salt, simple sirup, and water. Blend thoroughly. 3. Add melon balls to sirup mixture. Mix lightly. 4. Chill thoroughly before serving.

RED AND WHITE FRUIT CUP

R–4 APPETIZERS

Yield: 3¼ Gallons or 100 Portions — **Size of serving: ½ cup (4 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apples, fresh.....E.P.	5¾ lb.....	3 qt.....	1. Wash apples; core; do not pare; cut in ½-inch pieces (use drained reserve pineapple juice to prevent discoloration).
Pears, canned.....	13¼ lb.....	6 qt (2 No. 10 cans).	2. Drain pears and pineapple; reserve juice. Cut pears in ½-inch pieces.
Pineapple, canned, chunks and tidbits..	6¾ lb.....	3 qt (1 No. 10 can)..	3. Combine apples, pears and pineapple.
Juice, lemon, fresh.....A.P.	2 lb, 3 oz.....	1½ cups (9 each)....	4. Combine lemon juice, pear and pineapple juices, and sugar; blend thoroughly.
Juice, pear and pineapple (reserved liquids).			
Sugar, granulated.....	6 oz.....	¾ cups.....	5. Pour sirup over fruit. Chill.
Cherries, maraschino, red.....	1¾ lb.....	1–28-oz jar.....	6. Garnish with maraschino cherries.

SPICED FRUIT CUP

R–5 APPETIZERS

Yield: 100 Portions **Size of serving: ½ cup (3½ ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Fruit cocktail, canned	13½ lb	1½ gal (2 No. 10 cans).	1. Drain the sirup from fruit cocktail; reserve fruit.
Fruit cocktail sirup		2½ qt (approx.)	2. Add cinnamon, nutmeg, and sugar to cocktail sirup. Mix well.
Cinnamon, ground		1 tsp	
Nutmeg, ground		2 tsp	3. Simmer 5 minutes. Chill.
Sugar, brown	¾ lb	2 cups	
Apples, fresh—A.P.	4½ lb	1 gal	4. Wash and core apples; cut into ½-inch pieces.
Oranges, fresh, peeled—E.P.	5 lb	2½ qt (26 each)	5. Wash and peel oranges; cut into ¾-inch pieces or slice. Remove seeds.
			6. Combine fruit cocktail, apples, and oranges.
			7. Pour the cooled spiced sirup over the fruit; blend lightly.
			8. Refrigerate until ready to serve.

STUFFED CELERY WITH VARIATIONS

R–6 APPETIZERS

Yield: 100 Portions **Size of serving: 2 each**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, sticks.....E.P.	6 lb.....	200 pieces (2 to 3 inches long).	1. Remove leaves, root ends, separate stalks and wash thoroughly. 2. Cut in uniform pieces, about 2 to 3 inches in length. 3. Place in ice water until crisp. Drain. Place on serving sheet pans lined with wax paper. 4. Fill hollow section of each celery piece with desired filling. Cover with waxed paper. Refrigerate until time to serve.
Filling No. 1			
Cheese, cream.....	2 lb.....	.....	1. Blend cream cheese or cottage cheese with seasonings. Whip with a wire whip or a fork until well blended. 2. Fill celery pieces.
or			
Cheese, cottage			
Catsup, tomato.....	1½ oz.....	4 tbsp.....	
Horseradish, prepared.....	.....	2 tbsp.....	
Onions, dry, grated.....E.P.	.....	2 tsp.....	

STUFFED CELERY WITH VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Filling No. 2			
Cheese, cream	2 lb		1. Blend cream cheese or cottage cheese with pickle relish and mix well.
or			
Cheese, cottage			2. Fill celery pieces; sprinkle with paprika.
Relish, pickle, sweet	1 lb	2 cups	
Paprika, ground	¼ oz	1 tbsp	
Filling No. 3			
Cheese, pimiento, processed, shredded	3¾ lb	2¾ qt	1. Combine dressing and seasoning with cheese.
or			2. Blend thoroughly with electric beater or by hand.
Cheese, cheddar, processed, shredded and	3 lb		3. Fill celery pieces.
Pimiento, canned, chopped	¾ lb	1½ cups	
Mayonnaise or salad dressing	½ lb	1 cup	
Pepper, cayenne		½ tsp	
Worcestershire sauce	½ oz	1 tbsp	

STUFFED CELERY WITH VARIATIONS—Continued

R–6 APPETIZERS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Filling No. 4			
Ham, canned, chunks, drained chopped.	5 lb, 10 oz	3–30–oz cans	1. Chop ham finely.
Cheese, grated, Parmesan	6 oz	1½ cups	2. Combine with cheese, dressing, and seasonings.
Mayonnaise or salad dressing	1½ lb	¾ qt	3. Blend thoroughly.
Mustard, prepared	6 oz	¾ cup	4. Fill celery pieces.
Onions, dry, minced	4 oz	¾ cup	
Pepper, black		½ tsp	
Filling No. 5			
Cheese, blue-veined, natural	1 lb		1. Blend blue cheese and cream cheese with electric beater or by hand.
Cheese, cream	2lb		
Milk, liquid		½ to 1 cup	2. Add milk while blending.
Paprika, ground		1 tbsp	3. Fill celery pieces; sprinkle with paprika.

CHERRY JUICE COCKTAIL

R–7 APPETIZERS

Yield: 4½ Gallons or 100 Portions — **Size of serving: ¾ cup (6 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Dessert powder, gelatin base, cherry	1½ lb	1–24 oz pkg (1 No. 2½ can).	1. Dissolve gelatin in boiling water.
Water, boiling		3 qt	
Juice, lemon, fresh A.P	6 lb	1 qt (24 each)	2. Combine lemon juice, pineapple juice, sugar, and water; blend thoroughly.
Juice, pineapple		7 qt (5 No. 3 cyl cans).	
Sugar, granulated	½ lb	1 cup	
Water, cold		6 qt	
Cherries, maraschino, red	1¾ lb	1–28-oz jar	3. Mince maraschino cherries. 4. Combine all ingredients; blend thoroughly; chill.

NOTE: Raspberry and strawberry gelatin dessert powder may be stubstituted for cherry and fresh or frozen raspberries and strawberries for maraschino cherries.

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FRUIT JUICE COCKTAIL WITH VARIATIONS

R–8 APPETIZERS

Yield: 4½ Gallons or 100 Portions — **Size of serving: ¾ cup (6 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
1. Grapefruit and Pineapple Juice Cocktail			
*Juice, grapefruit, canned		7¼ qt (5 No. 3-cyl cans).	1. Combine ingredients and stir until sugar is dissolved.
*Juice, lemon, fresh A.P.	4 lb	2¾ cups (approx. 17 each).	2. Refrigerate.
Juice, pineapple, canned		8½ qt (6 No. 3-cyl cans).	3. Add crushed ice just before serving.
Sugar, granulated	2¼ lb	1¼ qt	
2. Lime and Orange Juice Cocktail			
Juice, lime, frozen (single strength)		3 gal (12–30-fl oz cans).	1. Combine lime juice, orange juice, sugar, and water. Blend thoroughly.
*Juice, orange, frozen, (3 plus 1) (undiluted).		1 qt (1–32-fl oz can)	2. Refrigerate.
Sugar, granulated	2 lb	4½ cups	3. Add crushed ice just before serving.
Water, cold		5 qt	

Substitute 2–32-fluid ounce cans juice, grape, frozen, concentrated, 3 plus 1, and 6 quarts of water for canned grape juice.

FRUIT JUICE COCKTAIL WITH VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
3. Orange and Pineapple Juice Cocktail			
*Juice, orange, frozen (3 plus 1) (undiluted).		2 qt (2–32-fl oz cans).	1. Combine orange juice, pineapple juice, sugar, and water. Blend thoroughly.
Juice, pineapple, canned		8½ qt (6 No. 3-cyl cans).	2. Refrigerate.
Sugar, granulated	1½ lb	¾ qt	3. Add crushed ice just before serving.
Water, cold		7½ qt	

Fruit Juice Equivalent Chart

Ingredients	Canned	Frozen	Instant	
1.* Juice, grapefruit	5 No. 3-cyl cans	1¾–32-fl oz cans (3 plus 1).	2–16-oz cans	NOTE: Add water to make up total volume if water is not included in the recipe. When juice is used decrease water in amount necessary to make up total volume.
2.* Juice, lemon		½ cup (3 plus 1)		
3.* Juice, orange	3 to 6 No. 3-cyl cans.	1 to 2–32-fl oz can (3 plus 1).	1 to 2–16-oz cans.	

HOT SPICED TOMATO JUICE

R–9 APPETIZERS

Yield: 4½ Gallons or 100 Portions — **Size of serving: ¾ cup (6 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, chopped....E.P.	3½ lb	2¾ qt	1. Remove leaves, root ends, and separate stalks of celery; wash thoroughly; chop finely.
Onions, dry, chopped....E.P.	1¾ lb	1⅓ qt	2. Peel, wash, and chop onions finely.
Juice, tomato, canned		2¾ gal (8 No. 3 cyl cans).	3. Combine celery, onions, tomato juice, and seasonings; bring to a boil; boil 5 minutes; strain.
Bay leaves, whole		10 each	
Cloves, whole		½ tbsp	
Mustard, ground	⅔ oz	3 tbsp	
Salt	4½ oz	7 tbsp	
Stock, beef, hot		2¼ gal	4. Add beef stock. 5. Serve hot.

Substitute 2–32-fluid ounce cans juice, grape, frozen, concentrated, 3 plus 1, and 6 quarts of water for canned grape juice.

SPICED GRAPE JUICE

R–10 APPETIZERS

Yield: 4½ Gallons or 100 Portions **Size of serving: ¾ cup (6 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Juice, grape, canned		2 gal	1. Combine grape juice, sugar, and water. Blend thoroughly.
Sugar, granulated	3 lb	6¾ cups	
Water		2¼ gal	
Cinnamon, ground	½ oz	2 tbsp	2. Tie spices in a bag and place in mixture.
Cloves, whole	½ oz	3 tbsp	3. Simmer 30 minutes; cool; remove spice bag. Chill.
Nutmeg, ground	1 oz	1 tbsp	
Juice, lemon, fresh A.P.	1½ lb	1 cup (6 each)	4. Just before serving, add lemon juice. Mix well.

*Substitute 2–32-fluid ounce cans juice, grape, frozen, concentrated, 3 plus 1, and 6 quarts of water for canned grape juice.

TOMATO JUICE COCKTAIL AND VARIATIONS

R–11 APPETIZERS

Yield: 4½ Gallons or 100 Portions **Size of serving: ¾ cup (6 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Tomato Juice Cocktail No. 1			
Juice, tomato, canned		4⅓ gal (12 No. 3 cyl cans).	1. Combine all ingredients; mix well. 2. Chill thoroughly before serving.
Juice, lemon, fresh A.P.	3 lb	2 cups (12 each)	
Juice, onion		½ cup	
Celery salt	¾ oz	2 tbsp	
Worcestershire sauce	2 oz	4 tbsp	
Tomato Juice Cocktail No. 2			
Juice, tomato, canned		4⅓ gal (12 No. 3 cyl cans).	1. Combine all ingredients. 2. Cover and chill for several hours. 3. Strain and serve.
Bay leaves, crushed		3 each	
Celery, fresh, minced E.P.	4 oz	½ cup	
Chili sauce		½ cup	
Horseradish, prepared		4 tbsp	
Juice, lemon, fresh A.P.	1½ lb	1 cup (6 each)	
Onions, dry, minced E.P.	3 oz	½ cup	
Parsley, fresh, minced E.P.	½ oz	4 tbsp	
Salt	4 oz	6 tbsp	
Sugar, granulated	4 oz	½ cup	
Worcestershire sauce	2 oz	4 tbsp	

TOMATO JUICE COCKTAIL AND VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Tomato Juice Cocktail No. 3			
Juice, tomato, canned		4⅓ gal (12 No. 3 cyl cans).	1. Combine all ingredients with tomato juice.
Celery salt		1½ tbsp	2. Mix well; cover.
Horseradish, prepared		3 tbsp	3. Chill thoroughly before serving.
Juice, lemon, fresh A.P.	6 oz	¼ cup (2 each)	
Salt	2 oz	3 tbsp	
Sugar, granulated	2 oz	¼ cup	
Vinegar		¼ cup	
Worcestershire sauce	2 oz	4 tbsp	
Tomato Juice Cocktail No. 4			
Juice, tomato, canned		4½ gal (12 No. 3 cyl cans).	1. Mix all ingredients with tomato juice in a stock pot.
Allspice, ground		1 tsp	2. Heat to boiling and simmer for 5 minutes.
Garlic, dry, crushed E.P.		4 tsp	3. Strain and serve very hot or chill and serve cold.
or			
Onions, dry, minced E.P.		¼ cup	
Hot sauce		1 tsp	
Juice, lemon, fresh A.P.	1½ lb	1 cup (6 each)	
Salt	4 oz	6 tbsp	

CRAB MEAT COCKTAIL

R-12 APPETIZERS

Yield: 100 Portions

Size of serving: Crabmeat–2¼ ounces
Sauce–2 tablespoons (1¼ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Crab meat, fresh, cooked	15 lb		1. Remove any shell or cartilage from the crabmeat.
Lettuce, fresh E.P.	4 lb	4 heads	2. Trim, wash, and drain lettuce; separate leaves. 3. Place ⅓ cup of crab meat in lettuce cups. Chill.
Catsup, tomato	4⅔ lb	2 qt	4. Remove leaves, root ends, separate stalks of celery; wash thoroughly; chop finely. 5. Combine all ingredients. Chill. 6. Place 2 tablespoons sauce on each portion of crab meat just before serving.
Celery, fresh, chopped E.P.	1⅓ lb	1 qt	
Horseradish, prepared	4 oz	½ cup	
Salt	1 oz	1½ tbsp	
Tabasco sauce		2 tsp	
Vinegar or lemon juice		½ qt	

CRAB MEAT COCKTAIL—Continued

Crab Meat Equivalent Chart

Ingredients	Unit of issue	Per 100 servings
1. *Crabs, fresh with hard shell	lb	31¼
2. *Crab meat, cooked, chilled or frozen	lb	15
3. *Crab meat, canned	can	15 (1-lb can)

OYSTER COCKTAIL

R–13 APPETIZERS

Yield: 100 Portions

Size of serving: 4 Oysters (1½ ounces)
2 Tablespoons Sauce (1¼ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Oysters, fresh or frozen, shucked, raw	12 lb	2 gal	1. Drain oysters.
Lettuce, fresh E.P.	4 lb	4 heads	2. Trim, wash, and drain lettuce; separate leaves. 3. Arrange oysters in lettuce cups.
Catsup, tomato		2 qt	4. Remove leaves, root ends, and separate stalks of celery; wash thoroughly; chop finely. 5. Combine all ingredients. Chill. 6. Place 2 tablespoons of sauce on each portion of oysters, just before serving.
Celery, fresh, chopped E.P.	1⅓ lb	1 qt	
Horseradish, prepared	4 oz	½ cup	
Salt	1⅓ oz	2 tbsp	
Tabasco sauce		2 tsp	
Vinegar or lemon juice		2 cups	

*Oyster count per gallon 149 to 212.

OYSTER COCKTAIL—Continued

Oyster Equivalent Chart

Ingredients	Unit of issue	Per 100 servings
1. Oysters, whole in shell, raw	each	400
Eastern or gulf oysters	lb	70
Pacific oysters	lb	135
2. Oysters, canned	can	16 (No. 1 picnic can)

SEAFOOD COCKTAIL

R–14 APPETIZERS

Yield: 100 Portions

Size of serving: Seafood–2¼ ounces
Sauce–2 Tablespoons (1¼ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Any combination of canned or cooked crab meat, lobster meat, shrimp, or fish.	15 lb		1. Remove any bones, shell, or skin from seafoods.
Lettuce, fresh E.P.	4 lb	4 heads	2. Trim, wash, and drain lettuce; separate leaves. 3. Place ⅓ cup fish or shell fish in lettuce cups. Chill.
Catsup, tomato	4⅔ lb	2 qt	4. Remove leaves, root ends, separate stalks of celery; wash thoroughly; chop finely. 5. Combine all ingredients. 6. Place 2 tablespoons sauce on each serving of fish or shell fish just before serving.
Celery, fresh, chopped E.P.	1⅓ lb	1 qt	
Horseradish, prepared	4 oz	½ cup	
Salt	1 oz	1½ tbsp	
Tabasco sauce		2 tsp	
Vinegar or lemon juice		2 cups	

SHRIMP COCKTAIL

R–15 APPETIZERS

Yield: 100 Portions

Size of serving: 4 Shrimp (1¼ ounces)
1 Tablespoon Sauce (⅔ ounce)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Shrimp, fresh, or frozen, raw, beheaded, peeled, deveined.	12 lb		1. Place shrimp in boiling, salted water; cover, return to boiling, simmer 5 minutes.
Water, boiling		2¾ gal	
Salt	1¾ lb	2¾ cups	2. Drain.
Lettuce, fresh E.P.	4 lb	4 heads	3. Trim, wash, and drain lettuce; separate leaves.
			4. Place shrimp in a lettuce leaf cup.
Cotsup, tomato		1 qt	5. Remove leaves, root ends and separate stalks of celery; wash thoroughly; chop finely.
Celery, fresh, chopped E.P.	⅔ lb	2 cups	
Horseradish, prepared	2 oz	¼ cup	
Salt	⅔ oz	1 tbsp	6. Combine all ingredients. Chill.
Vinegar or lemon juice		1 cup	7. Just before serving, place 1 tablespoon of sauce on each serving of shrimp.

Shrimp Equivalent Chart

Ingredients	Unit of issue	Per 100 servings
1. Shrimp, fresh or frozen, raw, beheaded, unpeeled	lb	15
2. Shrimp, fresh or frozen, cooked, peeled, deveined	lb	7½
3. Shrimp, canned, peeled, deveined, wet pack	can	27 (4½ oz cans)

BEVERAGES

HOT COCOA

R–16 BEVERAGES

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cocoa	2 lb	2½ qt	1. Combine cocoa, salt and sugar.
Salt	⅓ oz	1½ tsp	
Sugar, granulated	3 lb, 10 oz	2 qt	
Water, cold		3¼ qt	2. Add water gradually, and mix. Heat to boiling point; boil 5 minutes, stirring constantly.
*Milk, liquid, hot		5½ gal	3. Add milk liquid and heat to serving temperature. **Do not boil.**
Vanilla (optional)	¾ oz	1¾ tbsp	4. Beat thoroughly with wire whip; add vanilla just before serving.

VARIATION:

Chocolate Milk: Follow hot cocoa recipe, omitting the salt. Chill the hot sirup. Do not heat liquids. Add the chilled sirup to the cold milk liquids and vanilla; stir until well blended. Serve with chipped ice if desired.

HOT COCOA—Continued

Milk Equivalents

Ingredients	Weights	Measures	Water	Cream (W)
1. *Milk, evaporated		2¾ gal	2¾ gal	
2. *Milk, whole, dry	5½ lb	5 qt	5¼ gal	
3. *Milk, dry, nonfat	4¾ lb, 2 oz	(Use can Measures—Variable)	5¼ gal	1½ cups (optional).

HOT COFFEE (INSTANT)

R–17 BEVERAGES

Yield: 7 Gallons or 100 Portions **Size of serving: 1⅛ cups (9 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Coffee, instant	10 oz	5 cups	1. Add coffee to measured, near boiling, water in urn or stock pot.
Water, boiling		7 gal	2. Stir until dissolved.
			3. Keep hot, but do not boil.

*Makes approximately same amount of brew as 3 pounds of roasted and ground coffee.

Note: One cup: Place 1 rounded teaspoon instant coffee in cup. Add boiling water and stir.
To 6-ounce jar of instant coffee, add 4¼ gallons near boiling water, stir until dissolved.

COFFEE—FILTER OR DRIP METHOD

R–18 BEVERAGES

Yield: 7 Gallons or 100 Portions **Size of serving: 1⅛ cups (9 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Coffee, roasted, universal grind	3 lb	3¾ qt	1. Place filter paper in dry basket carefully to avoid tearing. 2. Pour coffee into basket, spreading it uniformly. Adjust water spreader. Place basket in urn.
Water, briskly boiling		7½ gal	3. Pour or siphon fresh, briskly boiling water evenly over coffee. 4. Cover, and let water drip through completely. 5. Remove basket. Draw off ¼ of brew (1¾ gallons) and pour back into urn to mix to insure uniformity of brew. 6. Replace cover of urn; serve.

NOTE: 1. Hold finished coffee at temperature of 185° F. for service.
2. Replenish water in outer jacket of urn whenever gauge shows less than half full.
3. Empty coffee grounds. Wash basket and dry thoroughly for next use.

ICED COFFEE

R–19 BEVERAGES

Yield: 7 Gallons or 100 Portions — **Size of serving: 1⅛ cups (9 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Coffee, roasted, universal grind	3 lb	3¾ qt	1. Place wet urn bag in position. Pour in coffee; spread it uniformly.
Water, briskly boiling		3¾ gal	2. Pour or siphon fresh, briskly boiling water evenly over coffee. Cover and let water drip through completely. 3. Pour ½ of coffee brew (1½ gallons) back over grounds. 4. Remove bag immediately after all water has dripped through as seepage from grounds impairs flavor and aroma.
Water, cold		3¼ gal	5. Remove coffee brew from urn or kettle. Pour hot concentrate into cold water; chill.
Ice, cracked	12 lb		6. Serve coffee over cracked ice with cream and sugar if desired.

NOTE: If ice is added to bulk coffee and not served in individual glasses, reduce cold water in recipe by 1 gallon.

COFFEE—KETTLE METHOD

R-20 BEVERAGES

Yield: 7 Gallons or 100 Portions — **Size of serving: 1⅛ cups (9 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Coffee, roasted, universal grind	3 lb	3¾ qt	1. Place coffee in a coffee sack or other cloth bag large enough to permit free circulation of water and expansion of the coffee. 2. Tie bag with a cord of sufficient length to fasten to the handle of the container.
Water, freshly boiled		7½ gal	3. Pour freshly drawn water into a large kettle; heat to boiling point. 4. Place coffee bag in boiling water. 5. Tie cord to handle of kettle. 6. Reduce heat to keep water below the boiling point—**Never boil water.** 7. Submerge the bag with a stick or paddle: push up and down to force the water through the grounds. 8. Cover kettle; brew 12 to 15 minutes. 9. Lift bag; drain thoroughly in kettle. 10. Remove bag entirely. 11. Serve coffee at once or hold at temperature of 185° for service.

COFFEE—KETTLE METHOD—Continued

NOTE: 1. Remove coffee grounds from bags immediately after they are taken from the brew.
2. Wash bags thoroughly in clear hot water.
3. Rinse thoroughly (without soap) in cold water and keep submerged in cold water until next use.
4. Replace the bag with a new one about once a week.

COFFEE—URN METHOD

R-21 BEVERAGES

Yield: 7 Gallons or 100 Portions **Size of serving: 1⅛ cups (9 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Coffee, roasted, universal grind.....	3 lb.....	3¾ qt.....	1. Drain off water that has been left in urn overnight. 2. Fill boiler. When boiler water gauge shows that boiler is full, shut water supply valve. 3. After interim shutdown, fill boiler; if boiler is hot, fill slowly. 4. Select leacher bag from storage sink and wring it out. 5. Place bag on grid rack in coffee leacher. 6. Fill bag with roasted and ground coffee; set leacher in top of urn. Be sure that outlet hole is placed over the half of urn in which coffee is to be made.

COFFEE—URN METHOD—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water, briskly boiling		7½ gal	7. Close cover of urn. When boiler water reaches a vigorous boil, open blowover valve and spray water over coffee. The total volume of water should be over in 3½ to 4 minutes. Close blowover valve. Total extraction time should not exceed 6 minutes. 8. Lift leacher out of urn. 9. Draw off coffee at coffee faucet into a pitcher and pour it back in top of urn at rate of 1 gallon for each 5 gallons brewed. 10. Refill boiler at once. Do this slowly.

COFFEE—URN METHOD—Continued

NOTE: 1. Hold finished coffee at temperature of 185° F. for service.
2. Replenish water in outer jacket of urn whenever gauge shows less than half full.
3. Empty coffee grounds.
4. Wash urn bag thoroughly in clear hot water.
5. Rinse thoroughly (without soap) in cold water and keep submerged in water until next use.

COFFEE—VACUUM METHOD

Yield: 1¾ Quarts or 6 Portions — **Size of serving: 1⅛ cups (9 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Coffee, fine grind	3 oz	1 cup	1. If filter cloth is used, tie wet cloth tightly over filter; place in funnel of upper bowl. If glass rod is used adjust rod in upper bowl. 2. Pour coffee into upper bowl.
Water, fresh		7¼ cups	3. Fill lower bowl with fresh water to about 1½ inches from top. Place over heat and bring to a boil. 4. Insert upper bowl into lower bowl with a slight downward twist to form a perfect seal. 5. As soon as water has risen from lower bowl to upper bowl, **Reduce** heat slightly and stir. (Omit stirring if glass rod is used.) 6. Let coffee-maker stand on low heat 1 to 3 minutes longer, as desired for flavor.

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COFFEE—VACUUM METHOD—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Remove from heat, place on heat resistant mat. 8. When filtration is complete, remove upper bowl and place lower bowl on warming unit.

NOTE: 1. Finished coffee should be held at even temperature of 185° F. **Never let coffee boil.**

EGGNOG AND VARIATIONS

R–23 BEVERAGES

Yield: 6¼ Gallons or 100 Portions | **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Eggs, whole, fresh	7½ lb	3¾ qt (60 each)	1. Beat eggs, salt, and sugar until thick and lemon colored.
Salt	1 oz	1½ tbsp	
Sugar, granulated	2 lb	4½ cups	
**Milk, liquid		5 gal	2. Add milk and vanilla slowly while mixing.
Vanilla	2½ oz	6 tbsp	
Nutmeg, ground	¼ oz	1 tbsp	3. Refrigerate at least 30 minutes before serving. 4. Sprinkle each serving with nutmeg.
VARIATIONS:			
1. Chocolate Eggnog			
Cocoa	9 oz	¾ qt	Combine dry or liquid ingredients with the eggs before adding to the milk.
Sugar, granulated	½ lb	1 cup	
2. Coffee Eggnog			
Coffee, instant, powdered	2 oz	1 cup	

EGGNOG AND VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
3. Orange Eggnog			
Juice, orange, frozen (3 plus 1) (undiluted).	.....	2 cups (½–32-fl oz can).	

Egg and Milk Equivalents

Ingredients	Weights	Measures	Water	
1. *Egg, whole, dried	2 lb, 2 oz	2¾ qt	2¾ qt	NOTE: Milks, dry (dry weights) and milk, evaporated, are based on milk, whole, fresh.
2. **Milk, whole, dry	5 lb	4⅜ qt	4⅔ gal	
3. **Milk, dry, nonfat	4½ lb	(Use can Measures—Variable.)	4⅔ gal	
4. **Milk, evaporated		2½ gal	2½ gal	

FOAMY EGGNOG AND VARIATIONS

R–24 BEVERAGES

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, shell, fresh	7½ lb	60 each	1. Break and separate egg yolks from egg whites.
(Egg, yolk)	(3¼ lb)	(5¾ cups)	
(Egg, white)	(4¼ lb)	(7½ cups)	2. Beat egg yolks and sugar until thick and lemon colored.
Sugar, granulated	1 lb	2¼ cups	
*Milk, evaporated (undiluted)		2½ gal	3. Gradually add chilled evaporated milk while beating and continue to whip until thick.
Salt	⅔ oz	1 tbsp	4. Add salt and vanilla.
Vanilla	2½ oz	6 tbsp	5. Gradually add cold water while mixing.
Water, cold		1½ gal	
Salt		1 tsp	6. Add salt to egg whites and beat until stiff.
Sugar, granulated	1½ lb	3¼ cups	
Vanilla		2 tbsp	7. Add sugar and vanilla; beat well; fold whites into egg-milk mixture.
Nutmeg, ground	¼ oz	1 tbsp	8. Refrigerate 30 minutes before serving.
			9. Sprinkle each serving with nutmeg.

FOAMY EGGNOG AND VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Chocolate Eggnog			
Cocoa	9 oz	¾ qt	Combine dry or liquid ingredients with the water before adding to egg yolk mixture.
Sugar, granulated	½ lb	1 cup	
2. Coffee Eggnog			
Coffee, instant, powdered	2 oz	1 cup	
3. Orange Eggnog			
Juice, orange, frozen (3 plus 1) (undiluted).		2 cups (½–32-fl oz can).	

Milk Equivalents

Ingredients	Weights	Measures	Water	
1. *Milk, whole, dry	4 lb	3½ qt	2¼ gal	NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. When using milk, whole, fresh, decrease water in recipe by 1½ gallons.
2. *Milk, dry, nonfat	3½ lb	(Use can measures—variable.)	2¼ gal	
3. *Milk, whole, fresh		4 gal		

FRUIT PUNCH

R–25 BEVERAGES

Yield: 8 Gallons or 100 Portions — **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	4 lb	2¼ qt	1. Dissolve sugar in hot water. Cool.
Water, hot		1½ gal	
* Juice, grapefruit, canned		6 qt (4 No. 3-cyl cans).	2. Add fruit juices and water to sugar solution.
** Juice, lemon, fresh A.P.	12 lb	2 qt (4 dozen)	3. Mix thoroughly. Refrigerate.
Juice, pineapple, canned		3 qt (2 No. 3-cyl cans).	4. Add ice just before serving.
Water, cold		2½ gal	
*** Ice, cracked	12 lb		

Liquid Equivalents

Ingredients	Weights	Measures	
* Juice, Grapefruit, Frozen (concentrated 3 plus 1).		1½–32-fl oz can.	NOTE: Add an additional 4½ quarts of cold water to grapefruit juice, frozen.
** Juice, Lemon, Frozen (concentrated 3 plus 1).		½–30-fl oz can.	NOTE: Add an additional 1½ quarts of cold water to lemon juice, frozen.
*** Water, cold		1 gal	NOTE: When cracked ice is not available, add 1 gallon of cold water to recipe.

FRUIT PUNCH VARIATIONS

R–25a BEVERAGES

Yield: 8 Gallons or 100 Portions — **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	CRANBERRY PUNCH		FRESH FRUIT PUNCH		FRUIT PUNCH	
	WEIGHTS	MEASURES	WEIGHTS	MEASURES	WEIGHTS	MEASURES
Sugar, granulated	5 lb	2¾ qt	8½ lb	4¾ qt	2½ lb	1½ qt
Water, hot		1½ gal		1½ gal		1½ gal
Cranberry juice or jelly	1½ gal (10 No. 303 cans).					
Cherries, maraschino						2 cups
Grapefruit, fresh, sectioned A.P.			8 lb	8 each		
Juice, grape				1 qt		1 gal
Juice, grapefruit, canned		1 gal				
Juice, lemon, fresh A.P.	12 lb	2 qt (48 each)			3 lb	2 cups (12 each)
Juice, orange, frozen (3 plus 1) (undiluted)						1 qt
Juice, pineapple, canned		2 qt				1 gal
Lemons, fresh, sliced A.P.			7½ lb	30 each		
Oranges, fresh, sliced A.P.			20 lb	40 each		

FRUIT PUNCH VARIATIONS—Continued

INGREDIENTS	CRANBERRY PUNCH		FRESH FRUIT PUNCH		FRUIT PUNCH	
	WEIGHTS	MEASURES	WEIGHTS	MEASURES	WEIGHTS	MEASURES
Strawberries, frozen or jam, diluted						1 qt (optional)
Tea, strong						1 gal
Ginger ale, cold		2 gal				
Water or soda, cold		1 gal		4 gal		2¼ gal
Ice, crushed	12 lb		12 lb		12 lb	

METHOD:

1. Dissolve sugar in hot water. Cool.
2. Add fruit juices and remaining water to sugar solution.
3. Mix thoroughly. Refrigerate.
4. Add ginger ale (soda if used) and ice to punch just before serving.

NOTE: 1. Recipes containing fruit such as lemon, oranges, etc., slices can be cut in half or quartered as desired.
2. Allow ½ of the ice to melt before serving in order to obtain the total volume of 8 gallons.
3. Fruit punch may be garnished with 2 quarts of chilled assorted melon balls (cantaloupe, honeydew and watermelon), added to punch just before serving.

FRUIT PUNCH VARIATIONS

R–25a BEVERAGES

Yield: 8 Gallons or 100 Portions **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	GRAPE PUNCH		LIME-LEMON PUNCH		ORANGE-LIME PUNCH	
	WEIGHTS	MEASURES	WEIGHTS	MEASURES	WEIGHTS	MEASURES
Sugar, granulated	2½ lb	1½ qt	7 lb	4 qt	4 lb	2¼ qt
Water, hot		1½ gal		1½ gal		1½ gal
Juice, grape		1 gal				
Juice, lemon, fresh A.P.	6 lb	1 qt (24 each)	12 lb	2 qt (48 each)		
Juice, lime, frozen (single strength)				3 qt		3 qt
Juice, orange, frozen (3 + 1) (undiluted)		2 qt				2 qt
Ginger ale, cold		2 gal				
Water or soda, cold		3 gal		4¾ gal		4½ gal
Ice, crushed	12 lb		12 lb		12 lb	
Food coloring				1 tbsp (green)		

FRUIT PUNCH VARIATIONS—Continued

R-25a BEVERAGES

METHOD:

1. Dissolve sugar in hot water. Cool.
2. Add fruit juices and remaining water to sugar solution.
3. Mix thoroughly. Refrigerate.
4. Add ginger ale (soda if used) and ice to punch just before serving.

NOTE: 1. Allow ½ of the ice to melt before serving in order to obtain the total volume of 8 gallons.

2. Fruit punch may be garnished with 2 quarts of chilled assorted melon balls (cantaloupe, honeydew and watermelon) added to punch just before serving.

FRUIT PUNCH VARIATIONS

R-25a BEVERAGES

Yield: 8 Gallons or 100 Portions **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	PINEAPPLE PUNCH		STRAWBERRY PUNCH	
	WEIGHTS	MEASURES	WEIGHTS	MEASURES
Sugar, granulated	4 lb	2¼ qt	4 lb	2¼ qt
Water, hot		1¼ gal		1½ gal
Juice, lemon, fresh A.P.	6 lb	1 qt (24 each)		
Juice, lime, frozen (single strength)		1 qt		2 qt
Juice, orange, frozen (3 + 1) (undiluted)				1 qt
Juice, pineapple, canned		2 gal		1½ gal
Pineapple, canned, chunks or tidbits	6¾ lb	3 qt (1 No. 10 can)	2¼ lb	1 qt (⅓ No. 10 can)
Strawberries, frozen or jam, diluted				1½ gal
Tea, strong (1 cup tea to 1 qt water)		1 qt		
Ginger ale, cold		3 gal		
Water or soda, cold				2 gal
Ice, crushed	12 lb		12 lb	
Food coloring				1 tbsp (red)

FRUIT PUNCH VARIATIONS—Continued

R–25a BEVERAGES

METHOD:

1. Dissolve sugar in hot water. Cool.
2. Add fruit juices and remaining water to sugar solution.
3. Mix thoroughly. Refrigerate.
4. Add ginger ale (soda if used) and ice to punch just before serving.

NOTE: 1. For recipes containing fruit such as lemon, oranges, etc., slices can be cut in half or quartered as desired.
2. Allow ½ of the ice to melt before serving in order to obtain the total volume of 8 gallons.
3. Fruit punch may be garnished with 2 quarts of chilled assorted melon balls (cantaloupe, honeydew and watermelon) added to punch just before serving.

GRAPEADE

R-26 BEVERAGES

Yield: 8 Gallons or 100 Portions — **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	3½ lb	2 qt	1. Dissolve sugar and salt in boiling water.
Salt		½ tsp	
Water, boiling		1½ gal	
*Juice, grape, frozen (3 plus 1) (undiluted).		3 qt (3–32-fl oz cans).	2. Add juices and cold water to sugar solution. Refrigerate.
Juice, lemon, fresh (optional)....A.P.	¾ lb	½ cup (3 each)	3. Add ice just before serving.
Water, cold		4¾ gal	
**Ice, cracked	12 lb		

Liquid Equivalents

Ingredients	Weights	Measures	
*Juice, grape, canned		4½ qt (2 No. 3-cyl cans).	
**Water, cold		1 gal	NOTE: When cracked ice is not available, add 1 gallon of cold water to recipe.

GRAPE LEMONADE

R-27 BEVERAGES

Yield: 8 Gallons or 100 Portions | **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	4 lb	2¼ qt	1. Dissolve sugar in hot water. Cool.
Water, hot		1½ gal	
*Juice, grape, frozen (3 plus 1) (undiluted).		1 gal (4–32-fl oz cans).	2. Add grape juice, lemon juice, and remaining water to sugar solution. Mix thoroughly. Refrigerate.
**Juice, lemon, frozen (3 plus 1) (undiluted).		1 qt (1–30-fl oz cans).	
Water, cold		4 gal	3. Add ice just before serving.
***Ice, cracked	12 lb		

Liquid Equivalents

Ingredients	Weights	Measures	
*Juice, grape, canned		1½ gal (4 No. 3-cyl cans).	
**Lemons, fresh A.P.	24 lb	1 gal (8 dozen)	NOTE: When using fresh lemon juice, reduce cold water by ¾ gallon.
***Water, cold		1 gal	NOTE: When cracked ice is not available, add 1 gallon of cold water to recipe.

LEMONADE

R–28 BEVERAGES

Yield: 8 Gallons or 100 Portions **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	7 lb	4 qt	1. Dissolve sugar in hot water. Cool.
Water, hot		1½ gal	
*Juice, lemon, frozen (3 plus 1) (undiluted).		1 qt (1–30-fl oz can)	2. Add lemon juice and remaining water to sugar solution. Mix thoroughly. Refrigerate.
*Water, cold		4½ gal	
**Ice, cracked	12 lb		3. Add ice just before serving.

Liquid Equivalents

Ingredients	Weights	Measures	
*Lemons, fresh A.P.	24 lb	1 gal (8 dozen)	NOTE: When using fresh lemon juice, reduce cold water by ¾ gallon.
**Water, cold		1 gal	NOTE: When cracked ice is not available, add 1 gallon of cold water to recipe.

LIMEADE

R–29 BEVERAGES

Yield: 8 Gallons or 100 Portions **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	6 lb	3¼ qt	1. Dissolve sugar in hot water. Cool.
Water, hot		1½ gal	
Juice, lime, frozen, single strength		1 gal (4–30 fl oz cans)	2. Add lime juice, and remaining water to sugar solution. Mix thoroughly. Refrigerate.
Water, cold		4½ gal	
Ice, cracked	12 lb		3. Add ice just before serving.

NOTE: When cracked ice is not available add 1 gallon of cold water to recipe.

BANANA MILK DRINK

R–30 BEVERAGES

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water, cold		5 gal	1. Sprinkle dried milk on surface of water, beat (with a wire whip) just enough to blend milk with water.
*Milk, dry, nonfat	5 lb		
Eggs, whole, beaten	1 lb, 14 oz	¾ qt (15 each)	2. Stir in eggs, salt, sugar and vanilla.
Salt	½ oz	¾ tbsp	3. Add bananas and blend thoroughly.
Sugar, granulated	1 lb	2¼ cups	4. Chill thoroughly before serving.
Vanilla	2 oz	4 tbsp	
Bananas, fresh, mashed E.P.	8 lb	4 qt	
VARIATIONS:			
1. Frosted Banana Milk Drink			
Water, cold		4 gal	1. Add salt and vanilla to the water. Sprinkle dried milk on surface of water; beat (with a wire whip) just enough to blend milk with water.
Salt	½ oz	¾ tbsp	
Vanilla	2 oz	4 tbsp	
*Milk, dry, nonfat	4 lb		
Bananas, fresh, mashed E.P.	8 lb	4 qt	
Ice cream, vanilla		1½ gal	2. Add bananas and blend thoroughly.
			3. Just before serving, stir in ice cream.

NOTE: 8 pounds (1¼ No. 10 cans) of banana puree may be substituted for 8 pounds of fresh bananas.

BANANA MILK DRINK—Continued

Milk Equivalents

Ingredients	Weights	Measures	Water	
1. *Milk, whole, dry	5½ lb	4¾ qt	5 gal	NOTE: Milk, dry (dry weight), and milk, evaporated, are based on milk, whole, fresh.
2. *Milk, evaporated		2½ gal	2½ gal	
3. *Milk, whole, fresh		5 gal		

MILK DRINKS WITH VARIATIONS

R–31 BEVERAGES

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
1. Apricot Milk			
Apricots, canned, strained	6¾ lb	3 qt (1 No. 10 can)	1. Rub apricots through a sieve or put through a food mixer.
Apricot liquid and water, cold		1¾ gal	2. Add apricot juice and water; blend well.
*Milk, liquid		4 gal	3. Stir in milk and sugar; mix well.
Sugar, granulated	2 lb	4½ cups	4. Chill thoroughly before serving.
2. Chocolate Milk			
Cocoa	1¼ lb	1½ qt	1. Mix cocoa, salt, and sugar; add hot water. Bring to a boil; boil 3 minutes. Cool.
Salt		2 tsp	
Sugar, granulated	4½ lb	2½ qt	
Water, hot		1¼ gal	
*Milk, liquid		5 gal	2. Add cooled sirup and vanilla to milk. Blend well.
Vanilla		4 tsp	3. Chill thoroughly before serving.
3. Maple Milk			
Sugar, brown	1 lb	2¾ cups	1. Combine sugars; add hot water; stir; bring to a boil; boil 3 minutes. Cool.
Sugar, granulated	3 lb	1¾ qt	
Water, hot		1 qt	

MILK DRINKS WITH VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, liquid		6 gal	2. Add cooled sirup and maple flavoring to milk. Blend well.
Maple flavoring	1 oz	2 tbsp	3. Chill thoroughly before serving.
4. Mocha Milk			
Cocoa	1½ lb	1¾ qt	1. Mix cocoa, salt, and sugar; add hot water; stir, bring to a boil; boil 3 minutes. Cool.
Salt		1 tsp	
Sugar, granulated	4½ lb	2½ qt	
Water, hot		3 qt	
Coffee, fine grind	¾ lb	1 qt	2. Pour boiling water over coffee and allow to stand 10 minutes. Strain. Cool.
Water, boiling		1½ gal	
*Milk, liquid		4 gal	3. Combine cocoa sirup, coffee amd milk. Blend well.
			4. Chill thoroughly before serving.
5. Molasses Milk			
*Milk, liquid		6¼ gal	1. Add molasses to milk. Mix well. Chill thoroughly.
Molasses		2 cups	
Nutmeg, ground	½ oz	2 tbsp	2. Serve with a dash of nutmeg.

MILK DRINKS WITH VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
6. Pineapple Milk			
Juice, pineapple, canned		3 qt (2 No. 3-cyl cans)	1. Mix pineapple juice, cloves, and sugar; add hot water; bring to a boil; cook 3 minutes. Cool.
Cloves ground		¼ tsp	
Sugar, granulated	2 lb	4½ cups	
Water, hot		1 qt	2. Add cooled sirup to milk; blend well.
*Milk, liquid		5½ gal	3. Chill thoroughly before serving.
7. Special Ice Cream Milk Drink			
*Milk, liquid (or any of the above flavored milks).		3½ gal	1. Blend cold milk or flavored milk and ice cream in mixer or blender until thoroughly mixed.
Ice cream (banana, butterscotch, cherry, chocolate, coffee, maple, pineapple, raspberry, strawberry, or vanilla).		3½ gal	2. Add flavoring; blend well.
Flavoring (chocolate sirup, coffee, fruit sirups, maple or vanilla).			3. Serve immediately.

MILK DRINKS WITH VARIATIONS—Continued

R-31 BEVERAGES

Milk Equivalents

*Milk, liquid or milk, whole, fresh	Evaporated milk		Dry whole milk			Nonfat dry milk		
Volume	Measures	Water	Weights	Measures	Water	Weights	Measures	Water
1 gallon	2 qt	2 qt	1 lb	3½ cups	3¾ qt	14 oz	(Use can	3¾ qt
3½ gallons	1¾ gal	1¾ gal	3½ lb	3 qt	3¼ gal	3 lb	Meas-	3¼ gal
4 gallons	2 gal	2 gal	4 lb	3½ qt	3¾ gal	3½ lb	ures—	3¾ gal
5 gallons	2½ gal	2½ gal	5 lb	4¼ qt	4¾ gal	4½ lb	Variable.)	4¾ gal
5½ gallons	2¾ gal	2¾ gal	5½ lb	4¾ qt	5¼ gal	4 lb, 14 oz		5¼ gal
6 gallons	3 gal	3 gal	6 lb	5¼ qt	5¾ gal	5¼ lb		5¾ gal
6¼ gallons	3⅛ gal	3⅛ gal	6¼ lb	5½ qt	6 gal	5½ lb		6 gal

ORANGEADE

R–32 BEVERAGES

Yield: 7 Gallons or 100 Portions **Size of serving: 1⅛ cups (9 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	4 lb	2¼ qt	1. Dissolve sugar in hot water. Cool.
Water, hot		1½ gal	
*Juice, orange, frozen (3 plus 1) (undiluted).		1 gal (4–32-fl oz cans)	2. Add orange juice and remaining water to sugar solution. Mix thoroughly. Refrigerate.
Water, cold		3½ gal	
**Ice, cracked	12 lb		3. Add ice just before serving.

Liquid Equivalents

Ingredients	Weights	Measures	
*Juice, orange, canned		4 gal (11 No. 3 cyl cans).	NOTE: Increase sugar to 5 pounds (3 quarts) and dissolve in 2 gallons of water.
*Juice, orange, fresh A.P.	60 lb	4 gal (14 dozen)	
*Juice, orange, instant	4 lb	4–16-oz cans	
**Water, cold		1 gal	NOTE: When cracked ice is not available, add 1 gallon of cold water to recipe.

PINEAPPLEADE WITH VARIATIONS

R–33 BEVERAGES

Yield: 8 Gallons or 100 Portions — **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Salt		½ tsp	1. Dissolve salt and sugar in hot water. Cool.
Sugar, granulated	3½ lb	2 qt	
Water, hot		1½ gal	
*Juice, lemon, fresh A.P.	¾ lb	½ cup (3 each)	2. Add lemon juice, pineapple juice, and remaining water to sugar solution. Mix thoroughly. Refrigerate.
Juice, pineapple, canned		11½ qt (8 No. 3 cyl cans).	
Water, cold		2½ gal	3. Add ice just before serving.
**Ice, cracked	12 lb		
VARIATION:			
1. Pineapple-Grapeade:			
***Juice, grape, canned		5¾ qt (4 No. 3 cyl cans).	1. Reduce pineapple juice to 5¾ quarts (4 No. 3 cyl cans) and add grape juice.

PINEAPPLEADE WITH VARIATIONS—Continued

R–33 BEVERAGES

Liquid Equivalents

Ingredients	Weights	Measures	
*Juice, lemon, frozen (concentrated 3 plus 1).	.....	2 tbsp	
**Water, cold	.....	1 gal	NOTE: When cracked ice is not available, add 1 gallon of cold water to recipe.
***Juice, grape, frozen (concentrated 3 plus 1).	.....	1½ qt (1½–32-fl oz can).	

HOT TEA—URN OR KETTLE METHOD

R–34 BEVERAGES

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Tea, black, loose	½ lb	¾ qt	1. Place tea in a cloth bag large enough to hold at least three times the amount. 2. Tie top of bag with a cord long enough to facilitate removal; tie cord to handle of urn or kettle. 3. Place tea bag in urn or kettle.
Water, freshly boiling		6¼ gal	4. Pour boiling water into urn or kettle. Cover. Allow to steep 5 minutes. Do not agitate or stir. 5. Remove tea bag. 6. Cover; keep hot, **but do not boil.**

NOTE: 1. If loose tea not enclosed in a cloth bag is placed in the urn or kettle, strain tea after it has steeped for 5 minutes.
2. Tea must be made just before serving.
3. Tea must never be boiled as this imparts a bitter flavor.
4. Hold finished tea at temperatures 175° F to 185° F. for service.

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ICED TEA

R–34 BEVERAGES

Yield: 8 Gallons or 100 Portions **Size of serving: 1¼ cups (10 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Tea, black, loose	10 oz	3⅓ cups	1. Place tea in a cloth bag large enough to hold at least three times the amount.
Water, freshly boiling		1½ gal	2. Tie top of bag with cord long enough to facilitate removal; tie cord to handle of urn or kettle.
			3. Place tea bag in urn or kettle.
			4. Pour boiling water onto tea bags. Cover. Allow to steep 6 minutes, stir, remove bags.
Water, cold		5 gal	5. Always pour hot concentrate into cold water. If tea clouds, reduce brewing time but not less than 4 minutes. If clouding persists, clear it by adding a small quantity of boiling water.
Ice, cracked	25 lb		
Lemons, fresh, sliced	3 lb	12 each	6. Pour tea over cracked ice and serve with lemon wedges and sugar.

ICED TEA–Continued

NOTE: 1. Finished Iced Tea can be held for 4 hours without loss of flavor.
2. Accurate measurements of all ingredients only will produce a full-flavored iced tea.
3. When cracked ice is not available add 2 gallons of cold water to recipe.

ICED TEA (INSTANT)

R–36 BEVERAGES

Yield: 8 Gallons or 100 Portions **Size of serving: 1¼ cups or 1–10-ounce glass (10 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Tea, instant	2 oz	2⅔ cups	1. Add tea to water; stir until dissolved.
Water, cold		6 gal	
Ice, cracked	25 lb		2. Pour tea over cracked ice and serve with lemon wedges and sugar.
Lemons, fresh A.P.	2¼ lb	9 each	

*Makes approximately same brew as 10 ounces of tea, black, loose.

NOTE: 1. One cup or glass: Stir 1 round teaspoon instant tea into ½ glass cold water and fill with cracked ice.
2. When cracked ice is not available, add 2 gallons of cold water to recipe.

TEA PUNCH

R–37 BEVERAGES

Yield: 8 Gallons or 100 Portions — **Size of serving: 1½ cups (10 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water, boiling		1 gal	1. Pour boiling water over tea (tie tea loosely in a cheese cloth bag).
Tea, black	6 oz	2 cups	2. Cover; steep 6 minutes. Remove tea bag.
Sugar, granulated	4 lb	2¼ qt	3. Add sugar; stir until dissolved.
Juice, grapefruit and orange, canned		3 qt (2 No. 3-cyl cans).	4. Add fruit juices and water.
*Juice, lemon, fresh A.P.	12 lb	2 qt (4 dozen)	5. Mix thoroughly. Refrigerate.
Juice, pineapple or grape, canned		3 qt (2 No. 3-cyl cans).	6. Add ice just before serving.
Water, cold		4 gal	
**Iced, cracked	12 lb		

Liquid Equivalents

*Juice, lemon, frozen (concentrated 3 plus 1)	½–30-fl oz can	NOTE: Add an additional 1½ quarts of cold water to lemon juice, frozen.
**Water, cold	1 gal	NOTE: When cracked ice is not available, add 1 gallon of cold water to recipe.

SIMPLE SYRUP

R–38 APPETIZERS AND BEVERAGES

Yield: 1 Gallon **Size of serving: 2 to 3 tablespoons (1 to 1½ ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated Water, hot	5 lb 	2¾ qt 1 gal	1. Combine sugar and water; stir until blended. 2. Boil to 215° F. or until sugar is dissolved. 3. Cool. Use as directed.

SOUPS

BEAN SOUP

R–39 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Beans, white, dry	6 lb	3½ qt	1. Pick over and wash beans thoroughly. Add water. Soak 3 to 4 hours or refrigerate and soak overnight. Do not drain.
Water, cold		2½ gal (to cover)	
Stock, ham		5 gal	2. Peel, wash, chop onions.
Ham bones (cracked) and meat	8 lb		3. Add stock, bones, cloves, and onions.
Cloves, whole		1 tsp	4. Bring to a boil; reduce heat, and simmer 2 to 3 hours or until beans are tender. Remove bones.
Onions, dry, chopped E.P.	1 lb	¾ qt	5. Add more water if necessary.
Flour, wheat, hard	9 oz	2 cups	6. Blend flour and water to a smooth paste. Stir slowly into soup, stirring constantly, to prevent lumps.
Water, cold		1 qt	
Pepper, black		2 tsp	7. Add pepper and salt.
Salt		to taste	8. Heat to serving temperature.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATION:			
Spanish Bean Soup:			
Tomatoes, canned	6 lb, 6 oz	3 qt (1 No. 10 can)	1. Add tomatoes, canned or tomato paste to soup just before serving.
or			2. Heat to serving temperature.
Tomato paste	1 lb, 15 oz	3½ cups (1 No. 2½ can).	

NOTE: To shorten preparation time add beans to boiling water; remove from heat and soak 1 hour; heat to boiling and cook beans until tender (2 to 3 hours).

BEEF STOCK WITH VARIATIONS

R–40 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Beef bones, cracked	22–30 lb		1. Place bones, beef trimmings (if available), and water in stock pot.
Water, cold		7 gal	
Carrots, fresh, chopped E.P.	1 lb	¾ qt	2. Trim, wash, drain, and cut vegetables in ¼-inch pieces. Add to stock.
Celery, fresh, chopped E.P.	1 lb	¾ qt	
Onions, dry, chopped E.P.	1 lb	¾ qt	3. Add seasonings, cover and bring to boiling point; reduce heat and simmer for about 5 hours. Strain.
Bay leaves, whole		3 each	
Pepper, black		1 tsp	
Salt	5 oz	½ cup	4. Cool as quickly as possible. (Divide stock in two or more batches, if necessary, to hasten cooling.) Refrigerate until needed.
			5. Before using, remove layer of hardened fat from surface of stock and reserve fat for cooking.

BEEF STOCK WITH VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
NOTE: If beef bones are not available, soup and gravy base, beef flavored, may be substituted.			
Soup and gravy base	1½ lb	1 qt	1. Add soup and gravy base to water.
Water, boiling		6½ gal	2. Add chopped vegetables and seasonings.
Salt	2 oz	3 tbsp	3. Simmer for 1 hour.
VARIATIONS:			
1. Beef Bouillon with Barley:			
Stock, beef		6¼ gal	1. Heat stock to boiling; add barley; reduce heat, and simmer for 1 hour.
Barley, pearl	1½ lb	¾ qt	
2. Beef Bouillon with Rice:			
Stock, beef		6¼ gal	1. Heat stock to boiling; add rice; reduce heat, and simmer for 30 minutes
Rice, parboiled	1½ lb	¾ qt	
3. Beef Bouillon with Noodles:			
Stock, beef		6¼ gal	1. Heat stock to boiling; add noodles; reduce heat, and simmer for 30 minutes.
Noodles, egg	1½ lb	2¼ qt	

BEET BORSCH

R–41 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Stock, beef		6 gal	1. Heat beef stock to simmering temperature.
Beets, canned, chopped	6½ lb	3 qt (1 No. 10 can)	2. Drain canned beets. Add beet juice to stock. Chop beets (canned or raw) in ¼-inch pieces.
or			
Beets, fresh, peeled, chopped E.P.	6 lb	3 qt	3. Remove outer leaves of cabbage, trim, wash, chop finely.
Cabbage, fresh, chopped E.P. (loose pack).	4 lb	1¾ gal	4. Peel, wash, chop onions finely.
Onions, dry, chopped E.P.	2 lb	1½ qt	5. Add chopped vegetables to beef stock; cook until tender, about 30 minutes for canned beets or 40 to 60 minutes for raw beets. Do not cover. Strain if desired.
			6. Serve hot.
OPTIONAL:			
Cream, fresh, whipping		2 qt	7. Whip cream lightly, blend in lemon or vinegar, and continue whipping until thick. (Do not over beat or cream will separate.)
Juice, lemon or vinegar		1 cup	

BEET BORSCH—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			8. Serve a tablespoon of heavy sour cream on each serving.

CANADIAN CHEESE SOUP

R-42 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Carrots, fresh, chopped....E.P.	1 lb	¾ qt	1. Peel, wash and chop carrots, celery, and onions finely.
Celery, fresh, chopped....E.P.	1 lb	¾ qt	
Onions, dry, chopped....E.P.	1 lb	¾ qt	
Butter or chicken fat	1 lb	2 cups	2. Melt butter or chicken fat in stock pot. Add carrots, celery, and onions. Mix well. Cook 5 minutes. Remove from heat.
Cornstarch	¼ lb	¾ cup	3. Blend in cornstarch, flour, and seasonings.
Flour, wheat, hard	¾ lb	¾ qt	
Paprika, ground		1 tbsp	
Pepper, black		2 tsp	
Salt	2 oz	3 tbsp	
Stock, chicken		2 gal	4. Add chicken stock and water, stirring constantly. Return to heat and cook until mixture thickens.
Water, hot		2 gal	
*Milk evaporated, (undiluted)		2 gal	5. Just before serving, add milk and cheese, stirring constantly until cheese is melted and thoroughly blended.
Cheese, cheddar, natural, shredded	2 lb	2 qt	
Parsley, fresh, chopped....E.P.	1 oz	½ cup	6. Wash and chop parsley finely; add to soup. Serve hot. **Do not boil.**

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	4 lb	3½ qt	1¾ gal		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by 2 gallons.
2. *Milk, dry, nonfat	3½ lb	Use can measures—Variable).	1¾ gal	10 oz (1¼ cups) (optional).	
3. *Milk, whole, fresh		4 gal			

CELERY SOUP

R-43 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Stock, beef or chicken		6¼ gal	1. Heat beef or chicken stock to simmering temperature.
Carrots, fresh, chopped E.P.	1 lb	¾ qt	2. Peel, trim, wash, chop vegetables finely.
Celery, fresh, chopped E.P.	6½ lb	5 qt	
Onions, dry, chopped E.P.	½ lb	1½ cups	3. Add vegetables and seasonings to stock.
Pepper, black		1 tsp	4. Bring to a boil; reduce heat and simmer approximately 30 minutes or until vegetables are tender.
Salt	3 oz	4½ tbsp	5. Serve hot.

CELERY AND GREEN PEA SOUP

R–44 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Peas, canned	19½ lb	2¼ gal (3 No. 10 cans).	1. Drain peas and reserve liquid. 2. Grind peas through food chopper. Add water and pea liquid. 3. Heat to boiling, reduce heat and simmer for 10 minutes. 4. Press peas through a strainer.
Water		¾ gal	
Celery, fresh, chopped E.P.	4 lb	3 qt	5. Remove root ends, separate stalks of celery; wash thoroughly; chop finely. 6. Peel, wash, chop onions finely. 7. Melt shortening in stock pot. Add onions and celery. Mix well. Cook on low heat 5 minutes, stirring constantly.
Onions, dry, chopped E.P.	½ lb	1½ cups	
Shortening	1 lb	2 cups	
Flour, wheat, hard	1 lb	3½ cups	8. Remove from heat, add flour, nutmeg, pepper, and salt. Blend well.
Nutmeg, ground		1 tsp	
Pepper, black		1 tsp	
Salt	4 oz	6 tbsp	

CELERY AND GREEN PEA SOUP—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water, hot		2 gal	9. Add water, stirring constantly. Cover, bring to a boil, reduce heat and simmer 30 minutes or until celery is tender. 10. Add pureed peas. Bring to a boil.
*Milk, evaporated, (undiluted)		2½ gal	11. Add milk just before serving. Heat to serving temperature. **Do not boil** or soup will curdle.

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	5 lb	4⅓ qt	2¼ gal		NOTE: Milks, dry (dry weights) are based on Milk, whole, fresh. Water is based on volume of milk, evaporated in recipe. When using milk, whole, fresh, decrease water in recipe by 2½ gallons.
2. *Milk, dry, nonfat	4 lb, 6 oz	(Use can Measures—Variable.)	2¼ gal	12 oz (1½ cups) (optional).	
3. *Milk, whole, fresh		5 gal			

CHICKEN OR TURKEY STOCK

R–45 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
* Chicken or turkey, RTC	45 lb		1. Clean, wash poultry inside and out under running water.
or			
Turkey, bones from	65 lb RTC issue		2. Cut in serving size pieces.
Water, hot		7 gal	3. Place cut up poultry or turkey bones and water in stock pot.
Celery, fresh, leaves, stalks E.P.	4 lb	3 qt	4. Trim and wash vegetables. Cut celery stalks in large pieces and onions in quarters.
Onions, dry, whole or quarters E.P.	8 lb	6½ qt	
Pepper, black		1 tsp	
Salt	10 oz	1 cup	5. Add seasonings and vegetables to stock.
			6. Cover and bring to boiling point; reduce heat, and simmer until the thickest pieces are fork tender (chicken 2 to 3 hours, turkey 4 to 5 hours, or turkey bones 2 to 3 hours).
			7. Remove chicken or turkey from stock. Reserve and use in any recipe requiring cooked chicken or turkey. Strain stock.

CHICKEN OR TURKEY STOCK—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			8. Cool stock as quickly as possible. (Divide stock in two or more batches if necessary, to hasten cooling.) 9. Cover and refrigerate unless it is to be served immediately. 10. Before using, remove layer of hardened fat from surface of stock and reserve fat for cooking.

* Quantities listed in recipe are not to be used for the preparation of stock only but for chicken or turkey entree recipes.

NOTE: If chicken or turkey bones are not available, soup and gravy base, chicken flavored, may be substituted.

Soup and gravy base	1½ lb	1 qt	1. Add soup and gravy base to water.
Water, boiling		6 gal	2. Add chopped vegetables and seasonings.
Salt		to taste	3. Simmer for 1 hour.

NOTE: Chicken necks and giblets (gizzards, heart, kidney, liver, etc.) from chicken, frozen (broiler-fryer) can be used to prepare chicken stock with the addition of soup and gravy base, chicken flavored.

VARIATION:

1. Chicken or Turkey Rice Soup

Stock, hot		6½ gal	1. Simmer for 30 minutes.
Rice	1½ lb	¾ qt	

CLAM CHOWDER—MANHATTAN

R–46 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Clams, canned or frozen, shucked	18 lb	3 gal	1. Drain clams and save liquor. Remove any shells from clams; chop.
Bacon, chopped	2 lb	1½ qt	2. Cut raw bacon in small pieces; fry until lightly brown.
Celery, fresh, chopped E.P.	2⅔ lb	2 qt	3. Trim, wash, chop celery and onions.
Onions, dry, chopped E.P.	2⅔ lb	2 qt	4. Add to bacon and cook until tender.
Potatoes, white, fresh, chopped E.P.	6 lb	1 gal	5. Add potatoes, pepper, salt, and water to bacon mixture; bring to a boil and simmer for 15 minutes or until potatoes are tender.
Pepper, black	¼ oz	1 tbsp	
Salt	⅔ oz	4 tbsp	
Water		1 gal	
Juice, tomato	12 lb	1½ gal (4 No. 3-cyl cans).	6. Add clams, clam liquor, and tomato juice; simmer for 10 minutes. **Do not boil.**

CLAM CHOWDER—NEW ENGLAND

R–47 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Clams, canned or frozen, shucked	18 lb	3 gal	1. Drain clams and save liquor. Remove any shells from clams; chop.
Bacon, chopped	½ lb	1½ cups	2. Cut raw bacon in small pieces; fry until lightly brown.
Onions, dry, chopped E.P.	2⅔ lb	2 qt	3. Peel, wash, chop onions. 4. Add to bacon and cook until tender.
Potatoes, white, fresh, chopped E.P.	9 lb	1½ gal	5. Add clam liquor, potatoes, pepper, salt, and water to bacon mixture; bring to a boil and simmer for 15 minutes or until potatoes are tender.
Pepper, black	¼ oz	1 tbsp	
Salt	2⅔ oz	¼ tbsp	
Water		1½ gal	6. Add clams and simmer for 5 minutes.
* Milk, liquid		2½ gal	7. Add milk gradually to hot clam mixture, stirring constantly, and heat to serving temperature. **Do not boil.**
Butter	1 lb	½ qt	8. Add butter; garnish with parsley.
Parsley, fresh, chopped E.P.	¼ oz	4 tbsp	9. Serve immediately.

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter
1. *Milk, evaporated		1¼ gal	1¼ gal	
2. *Milk, whole, dry	2¼ lb	2¼ qt	2¼ gal	
3. *Milk, dry, nonfat	2 lb, 3 oz	(Use can Measures—Variable)	2¼ gal	6 oz (¾ cup) (optional)

CONSOMME WITH VARIATIONS

R–48 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Stocked, beef (unsalted)		6¼ gal	1. Scrape, wash; cut carrots in ½-inch pieces.
Carrots, fresh, chopped E.P.	½ lb	1½ cups	
Celery, fresh, chopped E.P.	2 lb	1½ qt	2. Trim leaves; remove root ends; separate stalks of celery, wash thoroughly; chop finely.
Turnips, fresh, chopped E.P.	1 lb	3½ cups	
Bay leaves		3 each	
Pepper, black		1 tsp	3. Peel, wash; cut turnips in ½-inch pieces.
Salt	5 oz	½ cup	4. Add vegetables to stock.
			5. Add seasoning.
Onions, dry, chopped E.P.	1½ lb	4½ cups	6. Peel, wash; chop onions finely.
Shortening	3 oz	6 tbsp	7. Melt shortening; add onions; fry until light yellow; add to stock.
Beef or veal, cubed or ground	12 lb		8. Add meat to stock.
			9. Cover and heat to boiling point; reduce heat, and simmer for 2 hours. Strain.
			10. Cool as quickly as possible. (Divide stock in two or more batches, if necessary, to hasten cooling.) Refrigerate until needed.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			11. Before using remove layer of hardened fat from surface of stock and reserve fat for cooking.
VARIATIONS:			
1. Consomme Chiffonade			
Cabbage, fresh, shredded..E.P.	½ lb	3½ cups	1. Cook vegetables until tender and add to clear consomme.
Carrots, fresh, julienne.....E.P.	½ lb	2½ cups	
Peas, canned or frozen	10 oz	1 cup	
Turnips, fresh, julienne.....E.P.	9 oz	2½ cups	
2. Consomme Julienne			
Beans, green, canned or frozen, chopped.	10 oz	2¼ cups	1. Cut vegetables in original recipe in matchlike strips. Add to stock the last 20 minutes of cooking. **Do not strain stock.**
Peas, canned or frozen	10 oz	1 cup	2. Chop green beans finely.
			3. Add green beans and peas and cook for 10 minutes longer.

CONSOMME WITH VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
3. Consomme Magenta			
Juice, tomato		1 qt	1. Add to consomme julienne. Just before serving, add finely chopped parsley.
Parsley, fresh, chopped....E.P.	1 oz	½ cup	
4. Consomme with Macaroni, Noodles, Rice or Spaghetti			
Macaroni, noodles, rice or spaghetti.		1 qt	1. Add to clear consomme or consomme royal (below), and simmer for 20 minutes.
5. Consomme Royal			
Consomme, cold		2 cups	1. Combine consomme, eggs and salt. Blend well.
Eggs	2 lb	1 qt (16 each)	2. Pour into greased pan and cook at 325° F. or steam until done. Cut into small squares and add to clear consomme.
Salt		2 tsp	

INGREDIENTS	WEIGHTS	MEASURES	METHOD
6. Consomme with Vegetables			
Asparagus tips, frozen, chopped	¾ lb	1¾ cups	1. Cook vegetables until tender and add to clear consomme.
Beans, green, canned or chopped	10 oz	2¼ cups	
Carrots, fresh, chopped.....E.P.	⅔ lb	2 cups	
Onions, tops, green, fresh, chopped.....E.P.	1 lb		
Peas, canned or frozen	10 oz	1 cup	

CORN CHOWDER

R-49 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Bacon, chopped	2 lb	1½ qt	1. Cut raw bacon in small pieces; fry in stock pot over medium heat until lightly browned.
Celery, fresh, chopped E.P. Onions, dry, chopped E.P. Peppers, sweet, fresh, chopped E.P.	½ lb 1 lb ½ lb	1½ cups ¾ qt 1½ cups	2. Remove leaves, root ends; separate stalks of celery; wash thoroughly; chop finely. 3. Peel, wash, chop onions finely. 4. Remove stems, seeds, white membrane from peppers; wash; chop finely. 5. Add celery, onions, and peppers to bacon; cook 7 minutes, stirring occasionally.
Stock or water Potatoes, white, fresh, chopped E.P. Pepper, black Salt	 2 lb 4 oz	2 gal 1½ qt 2 tsp 6 tbsp	6. Add stock or water, potatoes, pepper, and salt. Mix. Bring to a boil, reduce heat; simmer 15 minutes or until vegetables are tender.
Corn, canned, whole grain	19 lb, 14 oz	2¼ gal (3 No. 10 cans).	7. Add corn, bring to a boil, cook 5 minutes, stirring occasionally.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, evaporated (undiluted)		1½ gal	8. Just before serving, remove from heat, add milk slowly, stirring occasionally.

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	3 lb	2⅔ qt	5½ qt		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated in recipe. When using milk, whole, fresh, decrease water in recipe by 1½ gallons.
2. *Milk, dry, nonfat	2 lb, 10 oz	(Use can Measures—Variable.)	5½ qt	14 oz (1¾ cups) (optional).	
3. *Milk, whole, fresh		3 gal			

CREAM OF ASPARAGUS SOUP

R–50 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Onions, dry, chopped.....E.P. Butter.....	1 lb..... 1 lb.....	¾ qt..... 2 cups.....	1. Peel, wash, chop onions finely. 2. Melt butter in stock pot; add onions, cook 5 minutes, until light yellow.
Flour, wheat, hard..... Pepper, black..... Salt.....	1 lb, 2 oz..... ..... 4 oz.....	1 qt..... 2 tsp..... 6 tbsp.....	3. Blend in flour, pepper, and salt.
~~Beef~~ stock..... Asparagus, canned, fresh or frozen.E.P.	..... 8 lb.....	3 gal..... 1 gal (9 No. 300 cans).	4. Add stock slowly, stirring constantly until well blended. 5. Cut asparagus ¼ to ½ inch pieces; add to stock. (If desired, asparagus may be cooked and passed through a sieve. Use all liquid.) 6. Bring soup to a boil, reduce heat and simmer 20 minutes or until asparagus is tender.
*Milk, evaporated (undiluted).....	.....	2 gal.....	7. Just before serving, add milk slowly, stirring rapidly until blended. Heat to serving temperature. **Do not boil.**

CREAM OF ASPARAGUS SOUP—Continued

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	4 lb	3½ qt	1¾ gal		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by 2 gallons.
2. *Milk, dry, nonfat	3½ lb	(Use can Measures—Variable.)	1¾ gal	10 oz (1 ¼ cups) (optional).	
3. *Milk, whole, fresh		4 gal			

CREAM OF CELERY SOUP

R–51 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, chopped.....E.P.	12 lb.....	2¼ gal.....	1. Remove leaves, root ends, separate stalks of celery; wash thoroughly; cut in ½-inch pieces.
Onions, dry, chopped.....E.P.	1 lb.....	¾ qt.....	2. Peel, wash, chop onions finely.
Butter.....	2 lb.....	1 qt.....	3. Melt butter in stock pot. Add onions; fry until light yellow.
Flour, wheat, hard.....	1 lb, 2 oz.....	1 qt.....	
Pepper, black.....	.....	1 tsp.....	4. Add flour, pepper, and salt; stir until smooth. Add hot water, stirring constantly; bring to a boil.
Salt.....	6 oz.....	9 tbsp.....	
Water, hot.....	.....	3½ gal.....	5. Add celery and bring to a boil. Reduce heat, simmer for 25 minutes, or until celery is tender.
*Milk evaporated (undiluted).....	.....	2 gal.....	6. Add milk just before serving, stirring constantly.
			7. Heat to serving temperature. **Do not boil.**

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	4 lb	3½ qt	1¾ gal		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by 2 gallons.
2. *Milk, dry, nonfat	3½ lb	(Use can Measures—Variable)	1¾ gal	10 oz (1¼ cups) (optional)	
3. *Milk, whole, fresh		4 gal			

CREAM OF CHICKEN OR TURKEY SOUP

R–52 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, chopped ..... E.P.	2 lb	1½ qt	1. Trim leaves, root ends, separate stalks of celery; wash thoroughly; chop finely.
Onions, dry, chopped ..... E.P.	2 lb	1½ qt	
Butter or chicken fat	2 lb	1 qt	2. Peel, wash, chop onions finely.
			3. Melt shortening in stock pot. Add celery and onions; mix well. Cook 5 minutes.
Flour, wheat, hard	1 lb, 2 oz	1 qt	4. Add flour, pepper, and salt, stirring until well mixed.
Pepper, black	.....	1 tsp	
Salt	5 oz	½ cup	5. Add stock, stirring constantly until well mixed. Bring to a boil; reduce heat and simmer 20 minutes.
Stock, chicken or turkey	.....	5¼ gal	
Chicken or turkey, cooked	2 lb	1 qt	6. Cut chicken or turkey into ¼-inch pieces; add to soup; mix well. Cook 5 minutes.
*Milk, evaporated (undiluted)	.....	1 gal	7. Add milk just before serving. Heat to serving temperature. **Do not boil.**

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	2 lb	1¾ qt	3¾ qt		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease stock in recipe by 1 gallon.
2. *Milk, dry nonfat,	1¾ lb	(Use can Measures—Variable.)	3¾ qt	5 oz (⅔ cup) (optional).	
3. *Milk, whole, fresh		2 gal			

CREAM OF CORN SOUP

R–53 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, chopped.....E.P. Onions, dry, chopped.....E.P.	1 lb..... 1 lb.....	¾ qt..... ¾ qt.....	1. Remove leaves, root ends; separate stalks of celery; wash thoroughly; chop finely. 2. Peel, wash, chop onions finely.
Butter..... Flour, wheat, hard..... Paprika, ground..... Pepper, black..... Salt..... Sugar, granulated..... Water, hot.....	2 lb..... 1 lb, 2 oz..... 1¼ oz..... ..... 5 oz..... 1 oz.....	1 qt..... 1 qt..... 1 tbsp..... 1 tsp..... ½ cup..... 2 tbsp..... 2½ gal.....	3. Melt butter in stock pot. Add celery and onions; fry until onions are light yellow. 4. Add flour and seasonings, stirring until well mixed; add hot water, stirring constantly. 5. Bring to a boil, reduce heat, simmer 20 minutes or until celery is tender.
Corn, canned, cream style.....	18 lb.....	2¼ gal (18 No. 303 cans).	6. Stir corn into soup; bring to a boil; reduce heat, simmer 10 minutes. Stir to prevent scorching.
*Milk, evaporated (undiluted)..... Worcestershire sauce.....	..... ½ oz.....	1½ gal..... 1 tbsp.....	7. Add milk and Worcestershire sauce just before serving, stirring constantly. 8. Heat to serving temperature. **Do not boil.**

CREAM OF CORN SOUP—Continued

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	3 lb	2⅔ qt	1¼ gal		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk whole, fresh, decrease water in recipe by 1½ gallons.
2. *Milk, dry, nonfat	2 lb, 10 oz	(Use can Measures—Variable.)	1¼ gal	14 oz (1⅓ cups) (optional)	
3. *Milk, whole, fresh		3 gal			

CREAM OF MUSHROOM SOUP

R–54 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Mushrooms, canned, chopped or sliced	7 lb	3½ qt (14–8 oz cans)	1. Drain mushrooms; reserve liquid.
Onions, dry, chopped E.P.	¾ lb	2¼ cups	2. Peel, wash, chop onions finely.
Butter	2 lb	1 qt	3. Melt butter in stock pot. Add drained mushrooms and onions; mix well; cook 5 minutes or until onions are a light yellow.
Flour, wheat, hard	2 lb	1¾ qt	4. Add flour, pepper, and salt, stirring until well mixed.
Pepper, black		2 tsp	
Salt	4 oz	6 tbsp	
Chicken stock or water and reserved mushroom liquid.		4 gal	5. Add chicken stock (or water) and reserved mushroom liquid, stirring constantly. 6. Bring to a boil, reduce heat, simmer 15 minutes.
*Milk, evaporated (undiluted)		2 gal	7. Add milk just before serving, stirring constantly. 8. Heat to serving temperature. **Do not boil.**

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	4 lb	3½ qt	1¾ gal		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by 2 gallons.
2. *Milk, dry, nonfat	3½ lb	(Use can Measures—Variable.)	1¾ gal	10 oz (1¼ cups) (optional)	
3. *Milk, whole, fresh		4 gal			

CREAM OF PEA SOUP

R-55 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Peas, canned	19 lb, 11 oz	2¼ gal (3 No. 10 cans).	1. Drain peas and reserve liquid.
Water and liquid from peas		¾ gal	2. Grind peas through food chopper; add water and liquid to make up ¾ gallon.
			3. Heat to boiling, reduce heat and simmer for 10 minutes. Press through a strainer.
Celery, fresh, chopped (optional) E.P.	4 lb	3 qt	4. Remove leaves, root ends; separate stalks of celery; wash thoroughly; chop finely.
Onions, dry, chopped E.P.	½ lb	1½ cups	5. Peel, wash, chop onions.
Butter	1 lb	2 cups	6. Melt butter in stock pot; add celery and onions; mix well. Cook on low heat about 5 minutes until onions are tender and light yellow. **Do not brown.** Stir occasionally. Remove from heat.

CREAM OF PEA SOUP—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, hard	1 lb	3½ cups	7. Blend flour and water to a smooth paste. Stir slowly into soup, stirring constantly, to prevent lumps.
Water, hot		2 gal	
Nutmeg, ground		1 tsp	8. Add seasonings; blend well. Bring to a boil, reduce heat, and simmer 30 minutes or until celery is tender.
Pepper, black		1 tsp	
Salt	4 oz	6 tbsp	9. Add pureed peas. Bring to a boil.
*Milk, evaporated (undiluted)		2½ gal	10. Add milk just before serving. Heat to serving temperature. **Do not boil.**

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	5 lb	4¼ qt	2¼ gal		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by 2 gallons.
2. *Milk, dry, nonfat	4 lb	(Use can Measures—Variable)	2¼ gal	1½ lb (3 cups) (optional)	
3. *Milk, whole, fresh		5 gal			

CREAM OF SPINACH SOUP

R–56 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Onions, dry minced.....E.P.	½ lb.....	1⅓ cups.....	1. Peel, wash, mince onions.
Butter.....	2 lb.....	1 qt.....	2. Melt butter in stock pot. Add onions; fry until light yellow.
Flour, wheat, hard.....	1 lb, 2 oz.....	1 qt.....	
Pepper, black.....	.....	2 tsp.....	3. Add flour, pepper, and salt, stirring until well mixed. Add hot water, stirring constantly.
Salt.....	6 oz.....	9 tbsp.....	
Water, hot.....	.....	2¼ gal.....	
Spinach, frozen, chopped.....	12 lb.....	.....	4. Chop partially thawed spinach. Add to above ingredients; bring to a boil; stir occasionally. **Do not cover.** Reduce heat and simmer 20 minutes or until spinach is tender.
*Milk, evaporated (undiluted).....	.....	2¼ gal.....	5. Add milk just before serving; stirring constantly. 6. Heat to serving temperature. **Do not boil.**

NOTE: Spinach, canned, 12¼ pounds (2 No. 10 cans) may be substituted for spinach, frozen. Drain spinach, reserve juice, press through a strainer or grind through food chopper, and reduce cooking time.

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	4½ lb	4 qt	2 gal		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated in recipe. When using milk, whole, fresh, decrease water in recipe by 2¼ gallons.
2. *Milk, dry nonfat	3 lb, 14 oz	(Use can Measures—Variable.)	2 gal	10 oz (1¼ cups) (optional).	
3. *Milk, whole, fresh		4½ gal			

CREAM OF TOMATO SOUP

R–57 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, ground....E.P. Onions, dry, ground....E.P.	¾ lb.... 1 lb....	1½ cups.... 2 cups....	1. Remove leaves, root ends; separate stalks of celery; wash thoroughly; grind. 2. Peel, wash, grind onions.
Butter....	1 lb....	2 cups....	3. Melt butter in stock pot; add celery and onions; cover and cook on low heat 5 to 7 minutes. **Do not brown.**
Flour, wheat, hard.... Bay leaves, whole.... Pepper, black.... Salt.... Sugar, granulated....	1 lb, 2 oz.... .... ¼ oz.... 6 oz.... 7 oz....	1 qt.... 2 each.... 1 tbsp.... 9 tbsp.... 1 cup....	4. Add flour, bay leaves, pepper, salt, and sugar. Stir until blended.
Parsley, fresh, chopped....E.P. Tomato paste.... Water, hot....	3 oz.... 11 lb, 10 oz....	1½ cups.... 1¼ gal (6 No. 2½ cans). 4 gal....	5. Add parsley, tomato paste, and water; blend, cover, and bring to a boil. Reduce heat, simmer 20 minutes, stirring occasionally. 6. Strain if desired.
Cloves, ground....	....	½ tsp....	7. Add cloves to milk; blend well.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, evaporated (undiluted)		1 gal	8. Just before serving, add milk gradually to tomato mixture, beating vigorously with a wire whip or perforated spoon. 9. Heat to serving temperature. Do not boil soup as it will curdle. 10. Serve immediately.

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	2 lb	1¾ qt	7½ qt		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by 1 gallon.
2. *Milk, dry, nonfat	1¾ lb	(Use can Measures—Variable.)	7½ qt	6 oz (¾ cup) (optional).	
3. *Milk, whole, fresh		2 gal			

CREAM OF VEGETABLE SOUP

R–58 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Carrots, fresh, chopped....E.P.	1½ lb	1¼ qt	1. Scrape, wash, cut carrots in ¼-inch pieces.
Celery, fresh, sliced....E.P.	2 lb	2 qt	
Onions, dry, chopped....E.P.	1 lb	¾ qt	2. Remove leaves and root ends of celery. Separate stalks; wash throughly; cut in ¼-inch slices crosswise of stalk.
Potatoes, white, fresh, chopped...E.P.	6 lb	1 gal	3. Peel, wash, chop onions finely.
			4. Peel, wash, cut potatoes in ¼-inch pieces.
Butter	1 lb	2 cups	5. Melt butter in stock pot; add flour pepper, and salt, stirring until well mixed.
Flour, wheat, hard	1 lb, 2 oz	1 qt	
Pepper, black		2 tsp	
Salt	4 oz	6 tbsp	6. Add water or stock, stirring constantly. Bring to a boil.
Water or stock, hot		4½ gal	7. Add vegetables to boiling stock; mix well, bring to a boil. Reduce heat and simmer until vegetables are tender, approximately 30 minutes.
*Milk, evaporated (undiluted)		2 qt	8. Add milk to soup just before serving. Mix well. Heat to serving temperature. **Do not boil.**

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. * Milk, whole, dry	1 lb	3½ cups	2 qt		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by ½ gallon.
2. * Milk, dry, nonfat	14 oz	(Use can Measures—Variable).	2 qt	2½ oz (5 tbsp) (optional).	
3. * Milk, whole, fresh		1 gal			

CREOLE SOUP

R–59 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Onions, dry, chopped....E.P. Peppers, sweet, fresh, chopped....E.P.	2 lb 2 lb	1½ qt 1½ qt	1. Peel, wash, chop onions. 2. Remove stem, seeds, white membrane from peppers; wash, chop finely.
Butter	¾ lb	1½ cups	3. Melt butter in stock pot. Add onions and peppers; cook on low heat 5 minutes stirring occasionally.
Stock, beef or chicken Pepper, black Salt Spaghetti, 2-inch pieces Tomato paste	 3 oz 1½ lb 2½ lb	6 gal 2 tsp 4½ tbsp 3 qt 1 qt (1¼ No. 2½ cans).	4. Add stock, pepper, salt, spaghetti, and tomato paste. Bring to a boil; reduce heat; simmer 30 minutes.

FRENCH ONION SOUP

R–60 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Onions, dry, sliced . . . . . E.P. Shortening	20 lb . . . . . 2 lb	5 gal . . . . . 1 qt	1. Peel, wash; slice onions thinly. 2. Melt shortening; add onions and fry until light yellow. **Do not brown.**
Flour, wheat, hard . . . . . Pepper, black . . . . . Salt	9 oz . . . . 4 oz	2 cups . . . . . 2 tsp . . . . . 6 tbsp	3. Stir in flour, pepper and salt. Blend well.
Stock, beef, hot	. . . . .	5½ gal	4. Add stock, stirring constantly. Bring to a boil, reduce heat, simmer 10 minutes.
Toast, thin, dry . . . . . Cheese, Parmesan, grated	3 lb . . . . . ¾ lb	50 slices halved . . . . . 1½ cups (4–3-oz co) .	5. Serve one-half slice toast sprinkled with cheese on top of each bowl of soup.

GUMBO CREOLE SOUP
(CRAB, SHRIMP, TURKEY OR CHICKEN)

R–61 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Onions, dry, chopped . . . . . E.P.	1½ lb	4½ cups	1. Peel, wash, chop onions finely.
Butter	1 lb	2 cups	2. Melt butter in stock pot; add onions, fry until light yellow.
Flour, wheat, hard	¾ lb	2⅔ cups	3. Add flour and stir until smooth.
Stock, hot (beef, chicken or turkey)		4½ gal	4. Add hot stock and garlic, stirring constantly. Bring to a boil, reduce heat.
Garlic, dry, crushed		1½ tsp	
Tomatoes, canned	12¾ lb	1½ gal (2 No. 10 cans).	5. Add tomatoes to stock, stir.
Celery, fresh, chopped . . . . . E.P.	1 lb	¾ qt	6. Remove leaves, root ends, separate stalks of celery; wash thoroughly; chop finely.
Okra, fresh, sliced . . . . . E.P.	2 lb	1½ qt	
Peppers, sweet, fresh, chopped . . . . E.P.	1½ lb	4½ cups	
Rice	1 lb	2 cups	7. Remove stem, seeds, and white membrane of okra and green peppers; wash, slice, and chop.
Bay leaves		5 each	
Paprika, ground		2 tsp	
Pepper, black		2 tsp	8. Add celery, okra, peppers, rice and seasonings. Bring to a boil, reduce heat, simmer 30 minutes.
Salt	3 oz	4½ tbsp	
Thyme, ground		1 tsp	

GUMBO CREOLE SOUP—Continued
(CRAB, SHRIMP, TURKEY OR CHICKEN)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Crab meat, cleaned or Shrimp, peeled, deveined, cleaned or Turkey or chicken, cooked, diced	3 lb 3 lb 3 lb		9. Cut crab, shrimp, turkey or chicken in small pieces. 10. Add one of the above ingredients to soup; simmer 30 minutes. 11. Serve hot.

HAM STOCK

R-62 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Ham bones, trimmings, hocks	22–30 lb		1. Place bones, ham trimmings, hocks and water in stock pot.
Water, cold		7 gal	
Carrots, fresh, chopped E.P.	1 lb	¾ qt	2. Scrape, wash, chop carrots finely.
Celery, fresh, chopped E.P.	1 lb	¾ qt	3. Trim leaves; remove root ends; separate stalks of celery; wash thoroughly; chop finely.
Onions, dry, chopped E.P.	1 lb	¾ qt	4. Peel, wash, chop onions finely.
Pepper, black		1 tsp	5. Add vegetables and pepper to stock. Cover and heat to boiling point; reduce heat and simmer for about 5 hours. Strain.
			6. Cool as quickly as possible. (Divide stock in two or more batches, if necessary, to hasten cooling.) Refrigerate until needed.
			7. Before using remove layer of hardened fat from surface of stock and reserve fat for cooking.

KNICKERBOCKER SOUP

R–63 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Beans, white, dry	6 lb	3½ qt	1. Pick over and wash beans thoroughly. Add water. Soak 3 to 4 hours or refrigerate and soak overnight. Do not drain.
Water, boiling		2 gal	
Carrots, fresh, chopped E.P.	9 oz	1½ cups	2. Peel, wash, and cut carrots, onions and potatoes into ¼-inch pieces.
Onions, dry, chopped E.P.	1 lb	¾ qt	
Potatoes, white, fresh, chopped E.P.	5 lb	3 qt	
Bacon, chopped	1 lb	¾ qt	3. Cut bacon finely. Add to stock pot; cook until lightly browned. Add carrots, onions, and potatoes. Mix well. Cook 10 minutes or until vegetables are fairly tender.
Stock, beef, hot		3¾ gal	4. Add stock, pepper, and bean mixture to vegetables. Simmer 20 minutes or until vegetables are tender.
Pepper, black		1 tsp	

KNICKERBOCKER SOUP—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Tomatoes, canned Salt	6 lb, 6 oz	3 qt (1 No. 10 can) to taste	5. Add tomatoes; salt to taste; simmer 5 minutes.
Parsley, fresh, chopped.....E.P.	1 oz	½ cup	6. Just before serving add parsley. Mix well.

NOTE: To shorten preparation time add beans to boiling water; remove from heat and soak 1 hour; heat to boiling and cook beans until tender (2 to 3 hours).

MEATLESS VEGETABLE SOUP

R–64 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Carrots, fresh, chopped....E.P. Celery, fresh, chopped....E.P. Onions, dry, chopped....E.P. Turnips, fresh, chopped....E.P.	3 lb 3 lb 1 lb 3 lb	2¼ qt 2¼ qt ¾ qt 2½ qt	1. Scrape, wash, cut carrots in ¼-inch pieces. 2. Trim leaves; remove root ends; separate stalks of celery; wash thoroughly; cut in ¼-inch pieces. 3. Peel, wash, chop onions finely. 4. Peel, wash, cut turnips in ½-inch pieces.
Butter Water, hot	1 lb	2 cups 4 gal	5. Melt butter in stock pot. 6. Add carrots, celery, onions, and turnips; fry until onions are light yellow. 7. Add water to vegetables.
Potatoes, white, fresh, diced....E.P. * Tomatoes, canned	6 lb 6 lb, 6 oz	1 gal 3 qt (1 No. 10 can)	8. Peel, wash, cut potatoes in ¼-inch pieces.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Paprika, ground	¼ oz	1 tbsp	9. Add potatoes, tomatoes, and seasonings. Mix well.
Pepper, black	¼ oz	1 tbsp	10. Cover and bring to a boil; reduce heat and simmer about 1 hour or until vegetables are tender.
Salt	6 oz	9 tbsp	11. Just before serving, garnish with parsley.
Parsley, fresh, chopped E.P.	4 oz	2 cups	12. Serve hot.

NOTE:			
*Tomato paste	1 lb, 15 oz	3½ cups (1 No. 2½ can).	Tomato paste may be substituted for 1 No. 10 can tomatoes.
Water (for paste)		½ gal	

MINESTRONE SOUP

R–65 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Beans, kidney, or white, dry	1¼ lb	2½ cups	1. Pick over and wash beans thoroughly. Add cold water. Soak 3 to 4 hours or refrigerate and soak overnight.
Water, cold		1 gal	
Salt	1 oz	1½ tbsp	2. Add salt; heat to boiling; reduce heat; simmer for 1 hour or until beans are tender.
Cabbage, fresh, chopped E.P.	1 lb	1¼ qt	3. Remove outer leaves; trim; wash; chop cabbage finely.
Carrots, fresh, chopped E.P.	2⅔ lb	2 qt	4. Scrape, trim, wash, cut carrots in ¼-inch pieces.
Celery, fresh, chopped E.P.	2 lb	1½ qt	5. Trim leaves; remove root ends; separate stalks of celery; wash thoroughly; cut in ¼-inch pieces.
Parsley, fresh, chopped E.P.	4 oz	2 cups	6. Wash, peel, chop potatoes finely.
Potatoes, white, fresh, chopped E.P.	2 lb	1¼ qt	
Tomatoes, canned	6 lb, 6 oz	3 qt (1 No. 10 can)	

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	1 lb	2 cups	7. Melt butter in stock pot; add garlic and onions; cook until onions are light yellow. **Do not brown.**
Garlic, dry, minced	1 oz	4 tsp	
Onions, dry, chopped E.P.	2 lb	1½ qt	8. Add vegetables to onions; mix well. Cover and cook on low heat 15 minutes, stirring occasionally.
Stock, beef, chicken, ham or water		3¼ gal	9. Add stock, cooked kidney beans and liquid, green beans, macaroni, and seasonings. Mix well.
Bay leaves		4 each	
Beans, green, canned, drained	2 lb	1 qt (⅓ No. 10 can)	
Macaroni, noodles, or spaghetti	1½ lb		10. Bring to a boil; reduce heat; simmer 30 minutes or until vegetables are tender.
Pepper, black	¼ oz	1 tbsp	
*Salt		to taste	
Cheese, grated (optional)	¾ lb	4–3-oz co	11. Sprinkle cheese over soup just before serving.

*If water is used, add salt.

NOTE: To shorten preparation time add beans to boiling water; remove from heat and soak 1 hour; heat to boiling and cook beans until tender (2 to 3 hours).

MONGOLE SOUP

R–66 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Peas, dry, split	8 lb	1 gal	1. Pick over and wash peas thoroughly. Add water; soak 1 hour (do not drain).
Water, hot		3 gal	
Stock, ham		1 gal	2. Cut bacon in small pieces.
Bacon, chopped	2 lb	1½ qt	3. Peel, wash, chop onions.
Onions, dry, chopped E.P.	1 lb	¾ qt	4. Add stock, bacon, onions, and seasonings to peas. Bring to a boil; reduce heat; simmer until peas are soft, about 2 hours.
Cloves, whole		1 tsp	
Pepper, black	¼ oz	1 tbsp	
Salt (variable)	3 oz	4½ tbsp	
Tomatoes, canned	19 lb, 2 oz	2¼ gal (3 No. 10 cans).	5. Add tomatoes to peas and mix thoroughly. 6. Press vegetable mixture through a strainer.
Shortening	8 oz	1 cup	7. Melt shortening; stir in flour until smooth. 8. Add to vegetable puree mixture; mix thoroughly. 9. Bring to a boil. Serve immediately.
Flour, wheat, hard	4½ oz	1 cup	

R–67 SOUPS

MULLIGATAWNY SOUP

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Onions, dry, chopped....E.P.	1 lb	¾ qt	1. Peel, wash, chop onions finely.
Peppers, sweet, fresh, chopped....E.P.	1 lb	¾ qt	2. Remove stem, seeds, and white membrane from peppers; wash, chop finely.
Butter	1 lb	2 cups	3. Melt butter in stock pot. Add onions and peppers; fry until onions are light yellow. **Do not brown.**
Flour, wheat, hard	13½ oz	¾ qt	4. Add flour and stir until smooth.
Stock, chicken, hot		5½ gal	5. Add stock, stirring constantly; bring to a boil.
Apples, fresh, chopped....E.P.	1½ lb	4½ cups	6. Wash, peel, core apples; cut in ¼-inch pieces.
Carrots, fresh, chopped....E.P.	½ lb	1½ cups	7. Scrape, wash, cut carrots in ¼-inch pieces.
Celery, fresh, sliced....E.P.	1 lb	1 qt	8. Remove leaves, root ends of celery; wash thoroughly; cut in ¼-inch slices crosswise of stalk.
Tomatoes, canned	6 lb, 6 oz	3 qt (1 No. 10 can)	9. Add apples, carrots, celery, tomatoes, and seasonings. Bring to a boil; reduce heat; simmer for 35 minutes or until vegetables are tender.
Cloves, ground		¼ tsp	
Curry powder	½ oz	1½ tbsp	
Pepper, black		2 tsp	
Salt	1 oz	1½ tbsp	

OYSTER STEW

R–68 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Oysters, frozen	14 lb	2⅓ gal	1. Thaw oysters; remove any pieces of shell from oysters. 2. Heat oysters in their own liquor under simmering temperature until edges curl.
*Milk, liquid, hot		4 gal	3. Heat milk, add butter and seasonings. 4. Add oysters and serve immediately.
Butter	1½ lb	¾ qt	
Pepper, black		2 tsp	
Salt	4 oz	6 tbsp	

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter
1. *Milk, evaporated, hot		2 gal	2 gal	
2. *Milk, whole, dry	4 lb	3½ qt	3¾ gal	
3. *Milk, dry, nonfat	3½ lb	(Use can Measures—Variable).	3¾ gal	10 oz (1¼ cups) (optional).

PEPPER POT SOUP

R–69 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, sliced . . . . . E.P. Onions, dry, chopped . . . . . E.P. Peppers sweet, fresh, chopped . . . E.P.	1½ lb . . . . . ½ lb . . . . . 1½ lb	1½ qt . . . . . 1½ cups . . . . . 4½ cups	1. Remove leaves, root ends of celery; wash thoroughly; cut in ¼-inch slices crosswise of stalk. 2. Peel, wash, chop onions. 3. Remove stems, seeds, white membrane from peppers; wash; chop finely.
Butter	¾ lb	1½ cups	4. Melt butter. Add celery, onions, and peppers; cook on low heat 10 minutes. **Do not brown.**
Flour, wheat, hard . . . . . . Stock, beef or chicken	9 oz	2 cups . . . . . 5 gal	5. Blend in flour. Add stock, slowly stirring until smooth.
Potatoes, white, fresh, chopped . . . E.P. Pepper, black . . . . . . Salt	6 lb . . . . . 4 oz	1 gal . . . . . 2 tsp . . . . . 6 tbsp	6. Add potatoes, pepper, and salt. Cook until vegetables are tender (about 20 minutes).
*Milk, evaporated (undiluted) . . . . . . Pimientos, canned, chopped	 7 oz	1¾ qt . . . . . 1 cup (1–7-oz can) . .	7. Just before serving, remove soup from heat; slowly add milk, stirring constantly. 8. Add pimientos.

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	15 oz	3¼ cups	1¼ qt		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by 1¾ quarts.
2. *Milk, dry, nonfat	12¼ oz	(Use can Measures—Variable.)	1¼ qt	4 oz (½ cup) (optional).	
3. *Milk, whole, fresh		3½ qt			

POTATO SOUP
(DEHYDRATED GRANULES)

R–70 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Bacon, chopped	2 lb	1½ qt	1. Cut bacon in small pieces. Fry in stock pot until light yellow. Remove from heat.
Onions, dry, sliced	3 lb	2¼ qt	2. Peel, wash, slice onions thinly; add to bacon; mix well.
Potatoes, white, dehydrated, granules *Milk, whole, dry Pepper, black Salt	4 lb 2½ lb ¼ oz 6 oz	2¼ qt 2¼ qt 1 tbsp 9 tbsp	3. Add potato granules, milk, pepper, and salt to the bacon and onion mixture, stirring constantly until mixture is of a mealy consistency.
Water or stock (beef or chicken), hot		6 gal	4. Add water or stock to mixture, stirring constantly. Return to heat; simmer 20 minutes or until thickness of cream soup. **Do not boil.**

POTATO SOUP—Continued
(DEHYDRATED GRANULES)

Milk Equivalents

Ingredients	Weights	Measures	Butter	
1. * Milk, dry, nonfat	2 lb, 3 oz	(Use can Measures—Variable).	6 oz (¾ cup) (optional)	NOTE: When using milk, evaporated, decrease water or stock in recipe by 1¼ gallons. When using milk, whole, fresh, decrease water or stock in recipe by 2½ gallons.
2. * Milk, evaporated		1¼ gal		
3. * Milk, whole, fresh		2½ gal		

POTATO SOUP (FRESH)

R-71 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Bacon, chopped	1½ lb	4½ cups	1. Cut bacon in small pieces. 2. Fry bacon in stock pot until lightly brown. Remove bacon and reserve for garnish.
Onions, dry, chopped E.P. Flour, wheat, hard Water or stock (beef, chicken, or ham), hot.	1 lb 9 oz	¾ qt 2 cups 4 gal	3. Peel, wash, chop onions finely. 4. Add to bacon fat, and fry until light yellow. 5. Add flour and stir until smooth. 6. Add water or stock, stirring constantly. Bring to a boil.
Potatoes, white, fresh chopped E.P. Paprika, ground Pepper, black Salt	14 lb ¼ oz 6 oz	2½ gal 1 tbsp 2 tsp 9 tbsp	7. Wash, peel, cut potatoes in ½-inch pieces; add to stock. Add seasoning. 8. Cover; bring to a boil; reduce heat and simmer for 1 hour or until potatoes are very soft.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, evaporated (undiluted)		1 gal	9. Just before serving, stir in milk and fried bacon. 10. Heat to serving temperature. **Do not boil.**

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	2 lb	1¾ qt	3¾ qt		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by 1 gallon.
2. *Milk, dry, nonfat	1¾ lb	(Use can Measures—Variable.)	3¾ qt	5 oz (⅔ cup) (optional).	
3. *Milk, whole, fresh		2 gal			

PUREE OF LIMA BEAN SOUP

R–72 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Beans, lima, dry	6 lb		1. Pick over and wash beans thoroughly. Add water. Soak at least 6 hours or refrigerate and soak overnight. **Do not drain.**
Water, cold		2½ gal	
Carrots, fresh, chopped E.P.	1 lb	¾ qt	2. Scrape, trim, wash, chop carrots fine.
Celery, fresh, chopped E.P.	1 lb	¾ qt	3. Remove leaves, root ends; separate stalks of celery; wash thoroughly; chop finely.
Onions, dry, chopped E.P.	1 lb	¾ qt	4. Peel, wash, chop onions finely.
Stock, ham or water		4 gal	5. Add stock and vegetables to beans. Bring to a boil; reduce heat and simmer 3 to 4 hours, or until beans are very soft.
Butter	1 lb	2 cups	6. Melt butter, blend in flour, pepper, and salt. Add slowly to bean mixture, stirring constantly. Bring to a boil; simmer for about 10 minutes.
Flour, wheat, hard	9 oz	2 cups	
Pepper, black		2 tsp	
Salt (using ham stock or)	3 oz	4½ tbsp	7. Rub through strainer and reheat.

PUREE OF LIMA BEAN SOUP—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Salt (when water is used)	6 oz	9 tbsp	
*Milk, evaporated (undiluted)		1¼ gal	8. Stir milk and parsley into soup.
Parsley, fresh, chopped E.P.	4 oz	2 cups	9. Heat to serving temperature. **Do not boil.**

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	2¼ lb	2¼ qt	4¾ qt		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated, in recipe. When using milk, whole, fresh, decrease water in recipe by 1¼ gallons.
2. *Milk, dry, nonfat	2 lb, 3 oz	(Use can Measures—Variable)	4¾ qt	6 oz (¾ cup) (optional)	
3. *Milk, whole, fresh		2½ gal			

SALMON BISQUE

R–73 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, sliced....E.P. Onions, dry, chopped....E.P. Parsley, fresh, chopped....E.P. Butter	2 lb 1 lb 4 oz 1½ lb	2 qt ¾ qt 2 cups ¾ qt	1. Remove leaves, root ends of celery; separate stalks; wash thoroughly; cut in ⅛-inch slices crosswise of stalk. 2. Peel, wash, chop onions finely. 3. Trim, wash, and chop parsley finely. 4. Melt butter in stock pot. Add celery, onions, and parsley; cook 5 minutes, stirring occasionally.
Flour, wheat, hard Paprika, ground Pepper, black Salt	2 lb ½ oz 4 oz	1¾ qt 2 tbsp 2 tsp 6 tbsp	5. Add flour, paprika, pepper, and salt. Blend well.
Water, hot Tomatoes, canned	 6 lb., 6 oz	3 gal 3 qts (1 No. 10 can)	6. Add water, stirring until well blended. Add tomatoes; bring to a boil; reduce heat; simmer 15 minutes, stirring occasionally.

SALMON BISQUE—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Salmon, canned	10 lb	1¼ gal (10 No. 1 tall cans).	7. Remove bones and dark skin from salmon. Break salmon into small chunks. (Do not drain.) Add salmon to hot mixture. Cook 5 minutes.
*Milk, evaporated (undiluted)		1¼ gal	8. Just before serving, slowly add the milk to mixture, stirring constantly. Heat to serving temperature. **Do not boil.**

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	2½ lb	2¼ qt	1 gal		NOTE: Milks, dry, (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated in recipe. When using milk, whole, fresh, decrease water in recipe by 1¼ gallons.
2. *Milk, dry, nonfat	2¼ lb	(Use can Measures—Variable.)	1 gal	10 oz (1¼ cups) (optional).	
3. *Milk, whole, fresh		2½ gal			

SCOTCH BROTH

R–74 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Lamb, bones and meat (bones cracked)	18 lb		1. Place lamb with cracked bones and water in stock pot. Cover and bring to boiling point; reduce heat, and simmer 2 hours.
Water, cold		6½ gal	2. Skim off fat; remove bones. Cut or scrape meat from bones, discard excessive fat, and chop meat.
Carrots, fresh, chopped E.P.	3 lb	2¼ qt	3. Scrape, trim, wash, chop carrots.
Celery, fresh, sliced E.P.	2½ lb	2½ qt	4. Remove leaves, root ends of celery; separate stalks; wash thoroughly; cut in ¼-inch slices crosswise of stalk.
Onions, dry, sliced E.P.	1 lb	1 qt	
Turnips, fresh, chopped E.P.	3 lb	2½ qt	
or			
Cabbage, fresh, trimmed, chopped E.P.	3 lb	1¼ gal	5. Peel, wash, slice onions thinly.
			6. Peel, wash, cut turnips in ¼-inch pieces.
			7. Add vegetables to broth and lamb.
Barley, pearl	1½ lb	¾ qt	8. Add barley and seasonings; mix well. Cover and heat to boiling point; reduce heat and simmer 1 hour.
Pepper, black		1 tbsp	
Salt	5 oz	½ cup	
Parsley, fresh, chopped E.P.	2 oz	1 cup	9. Add parsley just before serving.

SPLIT PEA SOUP

R-75 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Peas, dry, split	8 lb	1 gal	1. Pick over and wash peas thoroughly.
Water, hot		6½ gal	2. Cover peas with water.
*Ham bones, trimmings	8 lb		3. Scrape, trim, wash, slice carrots thinly.
Carrots, fresh, sliced E.P.	1 lb	¾ qt	4. Remove leaves, root ends of celery; separate stalks; wash thoroughly and cut in ¼-inch slices crosswise of stalk.
Celery, fresh, sliced E.P.	1 lb	1 qt	
Onions, dry, chopped E.P.	2 lb	1½ qt	
Pepper, black	¼ oz	1 tbsp	
Salt (variable)	4 oz	6 tbsp	5. Peel, wash, chop onions.
Sugar, granulated	2 oz	4 tbsp	6. Add ham bones, vegetables, and seasonings.
Flour, wheat, hard	9 oz	2 cups	7. Bring to a boil, reduce heat; simmer for 2 hours or until peas are very soft. (1) Stir occasionally to prevent scorching.
Water, cold		1 qt	8. Remove ham bones and reserve meat for garnish.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			9. Press vegetable mixture through a strainer. 10. Blend flour and water to a smooth paste. Add to hot, strained vegetable stock, striring constantly. Bring to a boil; simmer 10 minutes. 11. Garnish with diced ham.

(1) For regular type peas, dry, split, wash and soak overnight. Do not drain.
*NOTE: Ham stock may be substituted for water and ham bones. 2 pounds of crisp, chopped bacon may be substituted for ham bones, trimmings.

TOMATO BOUILLON

R–76 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, chopped.....E.P. Onions, dry chopped.....E.P. Water, boiling.....	4 lb..... 4 lb.....	3 qt..... 3 qt..... 2 gal.....	1. Remove root ends, separate stalks of celery; wash thoroughly; chop finely. 2. Peel, wash, chop onions finely. 3. Add celery and onions to boiling water. Cook 1 hour; strain; discard vegetables.
Stock, beef, hot..... *Juice, tomato..... Pepper, black..... Salt.....	....	2½ gal..... 2½ gal (7 No. 3-cyl cans). 1 tsp..... to taste.....	4. Add vegetables to stock and tomato juice. 5. Add pepper. Heat to serving temperature. Salt to taste. 6. Service with garlic croutons.

*Tomatoes, canned, 2½ gallons (3 No. 10 cans) may be substituted for tomato juice. Tomatoes should be cooked with celery and onion mixture.

TOMATO SOUP WITH VARIATIONS

R–77 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Celery, fresh, chopped....E.P. Onions, dry, chopped....E.P.	2 lb 2 lb	1½ qt 1½ qt	1. Remove leaves, root ends, separate stalks of celery; wash thoroughly; chop finely. 2. Peel, wash, chop onions finely.
Shortening	¾ lb	1½ cups	3. Melt shortening in stock pot. Add celery and onions; fry for 5 minutes.
Water or stock, beef, hot Bay leaves, whole Pepper, black Salt Sugar, granulated	 6 oz 6 oz	3 gal 3 each 2 tsp 9 tbsp ¾ cup	4. Add water or stock and seasonings. 5. Cover; heat to a boil; reduce heat; simmer about 10 minutes or until vegetables are tender. 6. Remove bay leaves.
Tomatoes, canned	25½ lb	3¼ gal (4 No. 10 cans).	7. Add tomatoes; mix well. Cover, heat to a boil; reduce heat, simmer 5 minutes.

TOMATO SOUP WITH VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Tomato Barley Soup			
Barley, pearl	1½ lb	¾ qt	1. Stir pearl barley into boiling water with seasonings. Bring to a boil; reduce heat, simmer 1 hour or until barley is tender. 2. Add tomatoes and heat.
2. Tomato Rice Soup			
Rice, parboiled	1½ lb	3½ cups	1. Stir rice into boiling water with seasonings. Bring to a boil; reduce heat, simmer 25 minutes or until rice is tender. 2. Add tomatoes and heat.

TUNA CHOWDER

R–78 SOUPS

Yield: 6¼ Gallons or 100 Portions — **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Bacon, chopped	1 lb	¾ qt	1. Cut bacon in small pieces. Cook bacon in stock pot until light brown.
Onions, dry, chopped E.P.	2 lb	1½ qt	2. Peel, wash, chop onions finely; add to bacon and cook slowly until onions are light yellow.
Flour, wheat, hard	6 oz	1⅓ cups	3. Add flour, stir until smooth; add hot water and seasonings, stirring constantly. Bring to a boil.
Pepper, black		2 tsp	
Salt	5 oz	½ cup	
Water, hot		3 gal	
Potatoes, white, fresh, chopped E.P.	12 lb	2 gal	4. Wash, peel, cut potatoes in ½-inch pieces; add to stock. 5. Cover; bring to a boil; reduce heat; simmer for 30 minutes or until potatoes are tender. Stir occasionally.
*Milk, evaporated		2 gal	6. Add milk just before serving, stirring constantly.
Tuna, canned, flaked	5 lb	2½ qt (6¼, 12½–13-oz cans).	7. Add tuna; mix well. Heat to serving temperature.

Milk Equivalents

Ingredients	Weights	Measures	Water	Butter	
1. *Milk, whole, dry	4 lb	3½ qt	2¾ gal		NOTE: Milks, dry (dry weights) are based on milk, whole, fresh. Water is based on volume of milk, evaporated in recipe. When using milk, whole, fresh, decrease water in recipe by 1 gallon.
2. *Milk, dry, nonfat	3½ lb	(Use can Measures—Variable.)	2¾ gal	10 oz (1¼ cups) (optional).	
3. *Milk, whole, fresh		4 gal			

VEGETABLE BEEF SOUP

R–79 SOUPS

Yield: 6¼ Gallons or 100 Portions **Size of serving: 1 cup (8 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Beef bones, cracked	20 lb		1. Place bones along with any beef trimmings and water in stock pot. Cover, bring to a boil; reduce heat; simmer for about 3 hours. Remove bones.
Water, cold		5 gal	
Carrots, fresh, chopped E.P.	1⅔ lb	1¼ qt	2. Scrape, trim, wash, cut carrots in ¼-inch pieces.
Celery, fresh, chopped E.P.	2⅔ lb	2 qt	
Garlic, dry, minced		1 tsp	3. Trim leaves; remove root ends; separate stalks of celery; wash thoroughly; cut in ¼-inch pieces.
Onions, dry, chopped E.P.	1 lb	¾ qt	
Potatoes, white, fresh, chopped E.P.	3 lb	2 qt	4. Peel, wash, chop onions.
Tomatoes, canned	9 lb, 9 oz	4½ qt (1½ No. 10 cans).	5. Peel, wash, cut potatoes and turnips in ¼-inch pieces.
Turnips, fresh, chopped E.P.	1 lb, 7 oz	1¼ qt	6. Add garlic, seasonings, and vegetables to stock; bring to a boil; reduce heat; simmer for 40 minutes or until vegetables are tender.
or			
Cabbage, fresh, chopped E.P.	2 lb	2½ qt	
Cloves, ground (optional)		1 tsp	
Pepper, black		1 tsp	

VEGETABLE BEEF SOUP—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Salt	6 oz	9 tbsp	7. Add noodles about 10 minutes before cooking is completed.
Noodles, egg	½ lb	¾ qt	8. Add the Worcestershire sauce just before serving.
Worcestershire sauce	2 oz	4 tbsp	9. Serve hot

BY ORDER OF THE SECRETARY OF THE ARMY:

G. H. DECKER,
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